



COUNTY OF LOS ANGELES

ENVIRONMENTAL HEALTH VEHICLE INSPECTION PROGRAM

MOBILE FOOD FACILITY INSPECTION GUIDE



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Revised 12/10

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH

FORWARD

The County of Los Angeles, Environmental Health Division, endeavors to protect, maintain and improve the quality of the environment by promoting good public health. This is accomplished through the enforcement of public health laws, as well as educational activities. An important aspect of this enforcement and education is food safety, which encompasses the entire food supply including the transportation, processing / manufacturing and retail sales of food products.

Food safety in Los Angeles County including eighty-five of the cities located within, is the responsibility of the Environmental Health Division in partnership with the food industry. Jointly, we are responsible for ensuring that the community is provided with safe food by reducing the potential for food borne illness and the spread of communicable disease. To this end, Environmental Health has assembled this Mobile Food Inspection Guide to enhance the understanding of the inspection process. It is the intent of the California Retail Food Code to develop a clear understanding of good food handling practices in order to reduce those health hazards that contribute to food borne illness. Environmental Health will make every attempt to assist in minimizing those risks associated with the food supply.

This manual is intended to assist in determining the current status of a food facility and to provide the guidance necessary to improve all aspects of food storage, handling, preparation, transportation, and service. In addition, detailed information is provided regarding the inspection process; the report issued by Environmental Health at the conclusion of an inspection; and the scoring criteria used as the basis for the grading system in Los Angeles County.

Los Angeles County, Environmental Health Division is committed to providing the highest quality of service to both industry as well as the community. This commitment extends to improving public health services in all areas of environmental health. I encourage you to contact Environmental Health if you have any questions regarding this manual or wish to inquire about one of our many public health educational services. For additional information, please visit the Environmental Health website at: www.publichealth.lacounty.gov/eh.

I look forward to developing further alliances with industry and with the community in promoting good public health throughout Los Angeles County.

**Angelo Bellomo, Director
Environmental Health**

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INTRODUCTION

With the enactment of the California Retail Food Code (Cal-Code), California retail food safety programs have refocused food facility inspection emphasis on the Centers for Disease Control and Prevention's (CDC) identified food borne illness risk factors and public health interventions. This inspection guide is intended to facilitate the transition of California retail food safety programs from the California Uniform Retail Food Facilities Law to the Cal-Code, a risk and intervention based inspection methodology. Cal-Code focuses a food facility's inspection on the most prevalent contributing factors related to food borne illness or injury. Assuring that the following five risk factors do not occur is vital to preventing food borne illness:

1. Food from unsafe sources
2. Improper holding temperatures
3. Inadequate cooking
4. Contaminated equipment
5. Poor personal hygiene

Immediate correction is required of any of the risk factor violations that have been identified as "Major". When a "Major" violation cannot be immediately corrected, or a suitable alternative found, the food facility may be subject to closure until the violation is corrected. Identification of the occurrences of these "Major" violations can assist in the identification of training or other intervention strategies that are needed to reduce the risk of food borne illness or injury.

In addition to the above risk factors, five key public health "interventions" have been identified by the Food and Drug Administration (FDA) and are listed in the preface of the FDA model food code as methods to protect consumer health.

These five "interventions" are:

1. Demonstration of knowledge – The ability of the food employee to demonstrate safe food handling procedures related to the task being performed.
2. Employee health controls – Employees are to be excluded from food service and / or food handling when ill or injured.
3. Controlling hands as a vehicle of contamination – Enforce diligent hand washing procedures.
4. Time and temperature parameters for controlling pathogens – Utilize the established science-based time and temperature requirements for controlling potential pathogens.
5. Consumer advisories – Advising consumers of known hazards associated with the consumption of certain foods.

Inspection items that relate to "Major" violations and public health "interventions" are prominent in the inspection guide because preventing risky behaviors and incorporating intervention based procedures into a food facility's food preparation practices will help keep food safe and protect the consumer's health. The use of positive reinforcement is encouraged during an inspection process because it helps increase the occurrences of positive actions and behaviors. Numerous studies have shown that the use of positive reinforcement promotes long-term positive changes in human behavior. An example of positive reinforcement, which is included in the inspection guide, is the use of a chart where temperatures that are both in and out of compliance can be recorded. This shows that Environmental Health Specialists (EHS) are acknowledging the good by identifying and recognizing the positive behaviors and actions in a food facility. Therefore employees will be more apt to continue these positive actions and behaviors. This shifts the inspection's focus to determining compliance rather than only identifying violations.

While recognizing that good food handling practices are important, it is also necessary to identify and change negative behaviors and actions that could lead to food borne illness. When items are found out of compliance, the EHS **must** work with the Person in Charge (PIC) to ensure that changes are made so that critical items are in compliance when standard procedures are used.

In the long term, if the EHS's limited time in a food facility is focused on identifying and reducing those behaviors that can lead to food borne illness, an improvement should be seen in food employee behaviors as well as food preparation practices over time.

The County of Los Angeles Mobile Food Facilities Guide provides information to the food service operator on all matters related to the Vehicle Official Inspection Report (VOIR): the common terminology utilized by the Bureau of Specialized Surveillance and Enforcement and the retail food inspection process; and the scoring and grading system currently in use. This manual serves not only as a reference but as an educational tool to assist the food facility operator in conducting self-inspections of a facility using the criteria currently in use by Los Angeles County.

The VOIR is used both to document the violations observed in a food facility and to calculate the final score/grade based on those violations. To assist in understanding the inspection report, this guide provides detailed information on each category, along with examples of the most common violations that meet these criteria. In addition, pertinent sections of the law are provided, as well as procedures to assist in compliance with the law.

In order to maintain and operate a facility in compliance with the law and to prepare for the inspection process, a series of supplemental documents have been included in this manual. The self-inspection guide allows an operator or manager to complete an inspection using the same criteria as Environmental Health. Pertinent department policies are summarized to provide you with an understanding of the policies and procedures that the EHS follows and how those policies may affect a business.

The final section of this manual is the appendix. This section provides additional information regarding Los Angeles County Environmental Health, Compliance Assistance, dispute resolution, and information on many local, state, and federal government agencies and programs.

It is important to remember that this guide is a reference tool ONLY. As with all reference material, information changes. The scientific community constantly provides enforcement agencies with new and updated information. Laws and policies are subject to change based upon the public health need, and risk assessment must constantly be reviewed to ensure accuracy and fairness. Therefore, this manual is subject to change without notice. However, Environmental Health will make every effort to inform the food service industry of significant changes in a timely manner. If an operator should have questions regarding an inspection report, actions by an EHS or the department, or any applicable law or regulation, please contact Environmental Health. The EHS, the Vehicle Inspection Program, and our Quality Assurance and Consultative Services Units are all available to assist the food service industry.

FOOD DEFENSE

Providing a safe and wholesome food supply

The vulnerability of our food supply to intentional contamination has been acknowledged by experts at all levels of the food supply chain. In recent years, increased concern over the threat of bioterrorism has motivated key participants to enhance the prevention and response capabilities of the retail food system. Collectively, this process of guarding against the intentional contamination of food is known as “Food Defense”.

Although the development of a true Food Defense system is currently a work in progress, the threat of intentional contamination is a credible concern that remains one of the most critical areas related to terrorism and preparedness in our world today. Food Terrorism is the act or threat of deliberate contamination of food for human consumption with chemical, biological, or radiological agents for the purpose of causing injury or death to civilian populations or disrupting social, economic, or political stability. Contaminated food can result in serious illness or death to numerous people. Therefore, it is important that food operators practice safety measures that can greatly reduce the chance of having food used as a weapon to attack our country.

Unfortunately, it is believed that we have entered a new world of well-organized, internationally based, targeted criminal attacks on our agriculture industry, food importers, retail food stores, food service establishments, or food processors. According to the Federal Bureau of Investigation (FBI), domestic crime targeting the United States food supply is the emerging crime of the new millennium where the economic impact of terrorism is probably the greatest threat to the food industry.

The goal of Environmental Health is to prevent, prepare, identify, and promptly respond to any public health hazards in order to prevent or deter the use of food as a terrorist weapon in Los Angeles County. Although we may not be able to reliably intercept or prevent a terrorist incident before it occurs, we recognize the importance placed on the initial response at the local level, in order to minimize the loss of life, property, and economic impact, in the event of an emergency.

Please visit these websites for more information on how you can be prepared.

www.publichealth.lacounty.gov/eh

(Los Angeles County Environmental Health)

labt.org

(Los Angeles County Department of Public Health)

www.bt.cdc.gov

(Center for Disease Control and Prevention)

<http://www.fda.gov/oc/opacom/hottopics/bioterrorism.html>

(US Food and Drug Administration)

<http://www.usda.gov/homelandsecurity/>

(US Department of Agriculture)

COMMON TERMINOLOGY

The success of any food inspection program requires a clear understanding of the common terminology used by the Environmental Health Specialist (EHS) and the food industry. The following terms should provide a better understanding of the food inspection process:

Approved Source is a producer, manufacturer, distributor, transporter, or food facility that is licensed or permitted by a local or state agency, which conforms to current public health standards.

California Retail Food Code (Cal-Code) (AKA: CRFC) is part of the California Health and Safety Code that regulates retail food facilities.

Comminuted means reduced in size by methods including chopping, flaking, grinding, or mincing. Examples include gefilte fish, formed roast beef, gyros, ground beef, sausage, and a mixture of two or more types of meat that have been “comminuted”.

Cross Contamination is the transfer of harmful microorganisms from one food to another by means of a non-food surface (equipment, utensils, human hands), or from storing or thawing raw meat and poultry adjacent to or above other foods.

Critical Sink means a required sink where there is no other approved sink available for the same purpose (e.g., food prep sink, hand washing sink) within a reasonable distance.

Commissary means a food facility that accommodates all operations necessary to support mobile food facilities and mobile support units.

Enclosed Mobile Food Facility is a food facility where food preparation is fully enclosed during all hours of operation (formerly referred to as a Mobile Food Preparation Unit).

Environmental Health Specialist (EHS) and also known as ‘health inspector’ is someone who has completed college level studies of biology, chemistry, physics and microbiology, possesses a minimum of a bachelor’s degree and is required to pass the California State Registered Environmental Health Specialist examination.

Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the general public.

Food Compartment means an enclosed space with the following characteristics: a physical barrier from the outside environment that completely encloses all food, food-contact surfaces, and the handling of non-prepackaged food; and openings equipped with tight-fitting closures.

Food Contact Surface is a surface of equipment or a utensil where food normally comes into contact.

Food Facility means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level. Permanent food facilities include but are not limited to, restaurants, food markets, bakeries, public and private school cafeterias, restricted food service facilities, licensed health care facilities, commissaries, mobile food facilities, mobile support units, and vending machines.

GRP (Good Retail Practices) are those preventive measures required by law that effectively control the introduction of pathogens, chemicals, and physical objects into the food.

HACCP Plan is a written document that details the formal procedures for following the Hazard Analysis Critical Control Point (HACCP) principles that were developed by the National Advisory Committee on Microbiological Criteria for Foods.

Infestation (vermin) means the presence of vermin within the food facility as evidenced by actual live bodies, fresh droppings or vomitus, urine stains, or gnaw marks, that could result in contamination to the food, equipment, packaging, or utensils.

Intervention means actions taken to reduce the risk for potential food borne illness.

Limited Food Preparation means food preparation that is restricted to one or more of the following: heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of non-prepackaged food; dispensing and portioning of non-potentially hazardous food; holding, portioning, and dispensing of any foods that are prepared for satellite food service by the on-site permanent food facility, or prepackaged by another approved source; slicing and chopping of food on a heated cooking surface during the cooking process; cooking and seasoning to order; or preparing beverages that are for immediate service, in response to an individual consumer order that do not contain frozen milk products. It does **not** include slicing and chopping unless it is on the heated cooking surface; thawing; cooling of cooked potentially hazardous food; grinding raw ingredients or potentially hazardous food; reheating of potentially hazardous food for hot holding, except for steamed or boiled hot dogs and tamales in the original, inedible wrapper; hot holding of non-prepackaged, potentially hazardous food, except for roasting corn on the cob, steamed or boiled hot dogs, and tamales in the original, inedible wrapper; washing of foods; or cooking of potentially hazardous foods for later use.

Local Enforcement Agency (LEA) means the department or the local health agency having jurisdiction over the food facility.

Major Violation means a violation that poses an imminent health hazard that warrants immediate correction and may require closure of the food facility.

Menu change means a modification of a food facility's menu that would require a change in the food facility's food preparation methods, storage equipment, or storage capacity previously approved by the local enforcement agency. These changes may include, but are not limited to, the addition of potentially hazardous foods to a menu or installation of new food preparation or storage equipment.

Minor Violation means a violation that does not pose an imminent health hazard, but does warrant correction.

Mobile Food Facility means any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold at retail.

Mobile Support Unit means a vehicle used in conjunction with a commissary or other permanent food facility that travels to and services mobile food facilities, as needed, to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

Person In Charge (PIC) means the individual present at a food facility who is responsible for the operation of the food facility.

Pooled Eggs are the eggs from domesticated chicken, turkey, duck, goose, or guinea which have been removed from the shell at the retail food facility and combined with other egg yolks and / or whites.

Potentially Hazardous Food (PHF) means a food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation. PHF includes a food of animal origin that is raw or heat-treated, a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, cut tomatoes, or mixtures of cut tomatoes that are not modified to render them unable to support pathogenic micro-organism growth or toxin formation, and garlic-in-oil mixtures that are not acidified or otherwise modified.

Prohibited Foods refer to those foods including, but not limited to, unpasteurized eggs, dairy products, or juices, and raw seed sprouts that are, or contain food products frequently associated with food borne illness, especially in the "high-risk" populations.

Restrict means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens, and unwrapped single-use articles.

Revocation is an action taken by the Environmental Health Division to permanently order a facility closed under the existing Public Health Permit.

Sherman Food, Drug, and Cosmetic Act is part of the California Health and Safety Code regulating labeling, advertising, and pure foods.

Suspension is an action taken by the Environmental Health Division to temporarily order a facility closed.

Time as a Public Health Control (TPHC) is an approved method of holding food, where time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption. (Documentation is a requirement.)

Unenclosed Mobile Food Facility (formerly referred to as a cart) is a food facility in which limited food preparation is conducted or prepackaged/unpackaged food is offered for sale. NOTE: Limited food preparation requires a food compartment.

Ware washing means the cleaning and sanitizing of utensils and food-contact surfaces of equipment.

UNDERSTANDING THE INSPECTION REPORT

Environmental Health is responsible for enforcing the Los Angeles County Code and sections of the California Health and Safety Code which includes the California Retail Food Code. To ensure that each food facility is in compliance with these regulations, unannounced inspections of the food facility are conducted by the Environmental Health Specialist (EHS). Any violation of the regulations is documented on the Vehicle Official Inspection Report (VOIR), which is issued by the EHS at the conclusion of the inspection. The report is used for routine inspections, complaint investigations, and other investigations to indicate the food facility's status at the time of the inspection.

The intent of the VOIR is to recognize the varying degrees of risk associated with violations of the applicable laws, codes, and regulations. The report contains 121 areas for documenting violations and requirements. The VOIR is separated into six sections:

- Sections I-IV are used for recording violations
- Sections V and VI are used for data collection and documentation

The VOIR is a two-page, front and back-sided document. When completed, the VOIR provides the food service operator with important information regarding interventions in those areas within an operation that pose the greatest risk to the occurrence of food borne illness.

THE FRONT OF PAGE 1 OF THE VOIR

The vertical side-heading of the VOIR contains administrative information. Although most entries in the heading, such as the DBA/Name, Address, and public health permit number, are known to the food service operator, the code used for type of service or inspection is not. Of particular interest to the food service operator is the compliance date, which indicates the date that the EHS expects all violations marked on the report to be corrected.

This section of the heading also includes the location and phone number of the Vehicle Inspection Program and the name of the EHS who conducted the inspection. The food service operator is encouraged to call the EHS with any questions regarding the inspection.

Lastly, the vertical side-heading includes the signature of the EHS who conducted the inspection and the signature of the food facility person who acknowledged receipt of the VOIR.

VERTICAL SIDE-HEADING

DBA / Name	This section is completed using the usual or common name of the business or "Doing Business As (DBA)". This information should be the same as shown on the license or permit application that was completed at the initiation of the business.
Location of Inspection / Sweep	Street address, city, state, and zip code of the actual business location
Inspection Date	The date of the inspection, including the month, day, and year
Compliance Date	The date by which all violations should be corrected
Permit Holder Name	Name(s) shown on Public Health Permit
Permit Holder Address	Mailing address of permit holder
CDL#	Valid California Driver's License or Identification Card to include physical description of the operator and/or permit holder
Operator Name	The individual present at a food facility who is responsible for the operation of the food facility
Operator Address	Mailing address of the operator

Business Telephone	The contact phone number
Vehicle Year	The manufacture date of the vehicle as listed on the Vehicle Registration
Vehicle Make	The Make of the vehicle as listed on the Vehicle Registration
Vehicle License Plate	The license plate number from the vehicle
EHS	The name of the EHS(s) conducting the inspection process
Vehicle Identification Number (VIN)	The Vehicle Identification Number as verified from the vehicle
Commissary	The location where the mobile food facility or mobile support unit is stored and serviced
Permit #	The number indicated on the Public Health Permit
P/E	The Program Element code used by Environmental Health to indicate the type of facility
Bus. Code	The code specific to the business size and class
Cert. #	The Annual Certification Sticker number including the quarter / year
Service	The type of inspection – 001, 002, 004, other (to include 003, 012, 115, etc)

HORIZONTAL HEADING

Time In / Time Out	The beginning and ending times of the inspection
Non Permitted Vendor	A food facility that cannot be permitted
Impound No.	The tag number assigned to impounded equipment
LMSU	The specified size(s) of impounded equipment (L-large, M-medium, S-small, U-utensils)

SECTIONS I AND II – MAJOR AND MINOR VIOLATIONS

For each inspection item in Sections I and II of the report, one or more of the following compliance status choices may be marked on the inspection form:

- **“OUT”** means that the item is “OUT” of compliance
- **“N/A”** indicates that the item is not applicable for the facility
- **“N/O”** indicates that the item was not observed during the inspection, however, the EHS should determine, through discussion with the food employee, if there is adequate employee knowledge of a practice or procedure.

When N/A or N/O compliance status choice boxes are shaded on the VOIR, the item is applicable to the facility. If the item is marked “OUT” of compliance, points are to deducted and documentation will be provided on the Continuation Form of the inspection report. Compliance status can be determined as a result of observations and questions that establish a pattern of compliance or non-compliance.

“Corrected On Site (COS)”

For items marked “OUT” of compliance, the inspector will further indicate the change in status of the violation by marking the “COS” box if the violation is Corrected On-Site.

Marking COS indicates that all violations cited under that particular item number have been corrected and verified prior to the completion of the inspection. The actual corrective action taken for each violation shall be included in the written portion of the inspection report. **The violations shall be marked and the**

points shall be deducted. A re-inspection date may be scheduled to confirm continued compliance.

Example: Critical Sink / Fixture is marked OUT of compliance because the hand washing sink in the food preparation area of a mobile food facility is filled with dishes and/or blocked by the kitchen entrance, making the sink inaccessible. If during the inspection, the problem is partially corrected by closing the kitchen entrance door, but the dishes are not removed from the sink, "COS" is not marked because all violations were not corrected.

Major violations require immediate corrective action or suitable alternatives determined by the EHS until the violations are corrected. When a major violation cannot be immediately corrected, or a suitable alternative determined, the food facility may be subject to closure until the violation is corrected. **Minor violations require corrective action by the stated compliance date on the inspection report.**

SECTION I

This section is used to record the "Major" violations that directly relate to the transmission of food borne illnesses, (e.g., adulteration of food products, contamination of food-contact surfaces, disease transmission, sewage, etc.) The specific categories include: Food Temperatures, Employee Health, Sewage, Food, Vermin, and Water / Sanitization, which contain subcategories #1 – 17.

Points are assigned to categories, not to the subcategories: six points are deducted from each category where a subcategory is marked. The point value for the category remains constant regardless of the number of subcategories marked. For example, six points are deducted for the "Food Temperatures" category whether one or all five subcategories are marked.

SECTION II

This section is used to record violations that pose a lower risk to the public's health and safety. Categories include: Food Temperatures, Food Storage, Plumbing / Fixtures, Food, Operations, Consumer Protection, and Food Safety Certification which contain subcategories #18 – 35.

As in Section I, points are assigned to categories, not to subcategories. Four points are deducted for each category where a subcategory is marked. The point value for the category remains constant regardless of the number of subcategories marked. For example, four points are deducted for the "Food Temperatures" category whether one or all four subcategories are marked.

SECTION III – GOOD RETAIL PRACTICES (GRPS)

Section III is used to identify violations of "Good Retail Practices" (GRPs), without having an immediate risk to the public health and safety. These categories include: Food / Methods; Operations; Utensils / Equipment / Shelving / Cabinets; Walls / Ceilings / Floors; Vermin; Plumbing / Fixtures / Equipment; Ventilation / Lighting; Toilets / Dressing Rooms; and Refuse / Premises / Janitorial. The subcategories include numbers 36 – 71.

GRPs are preventive measures that include practices and procedures that effectively control the introduction of pathogens, chemicals, and physical objects into food. If GRPs are not controlled, they could be contributing factors to food borne illness. However, the intention of the inspection form is to focus the inspector's attention on those factors that have been shown to be most often associated with the cause of food borne illness.

Unlike Sections I and II however, one point is assigned to each subcategory. For example, if three different violations are marked in a category with eight subcategories, all three points will be deducted.

Since the major emphasis of an inspection should be on the Risk Factors that cause food borne illness and the public health interventions that have the greatest impact on preventing food borne illness, the GRPs have been given a lesser point value. The differentiation between "OUT", "N/A", and "N/O" is not made in this area. For this section of the report:

- Mark the box to the left of the numbered item if a code provision under that item is **OUT** of compliance.

- Each violation of the code provision for the item number is documented on the Continuation Form of the inspection report.

THE BACK OF PAGE 1 OF THE VOIR

The back of Page 1 of the VOIR consists of a summary of the corresponding laws and regulations for the subcategories listed on the front side of Page 1. This list is only a summary of the general requirements found in the California Retail Food Code. Additional sections of law may be cited.

THE FRONT OF PAGE 2 OF THE VOIR

The front of Page 2 of the VOIR includes Section IV, Section V, Score/Grade, and Section VI.

Section IV is used to identify administrative-type violations that do not have a direct impact on health risk. These categories include signage, permits, and other code requirements. The subcategory numbers include 72 – 86. There are no point values associated with these subcategories.

Section V identifies all Training Provided to the food facilities, Bulletins / Advisories Distributed To The Operator, Closure / Administrative Action, Food Preparation - Status, Sanitizer Type, Miscellaneous, Safety / Other, Hot Water Temperature, Vehicle Impound Information, Food Disposal Chart, Score / Grade Section, and Statements from the Department acknowledged by the operator. This section is used for documentation and tracking purposes only. There are no point values associated with this section.

Section VI, Food / Equipment Chart - Temperatures “IN” compliance as well as “OUT” of compliance shall be documented on the chart. The type of food/equipment, temperature, count, pounds, and the action taken (condemned or impounded) is recorded. Additional space is available on the Continuation Form. The Statement of Voluntary Condemnation shall be signed by the operator.

(NOTE: Temperatures will be recorded directly from the inspector’s thermometer. The measurement will be recorded in °F (degrees Fahrenheit).

The statements from the Department are to be reviewed by the EHS with the food facility operator, after which the operator will be asked to initial in the boxes provided.

THE BACK OF PAGE 2 OF THE VOIR

There are two versions of the back of Page 2 of the VOIR: one for the *OFFICE* and *OWNER* copies (Back A) and the other for the *FILE* copy (Back B). Back A, contains the “Ban on the Use of Sulfites Warning”, Plan Check requirement, and various diagrams intended to assist the operator in understanding specific requirements. Back B is the Documentation Sheet.

The Documentation Sheet form is used by the EHS to document notes, any correspondence with the operator, and any further administrative or legal action.

Observations & Corrective Actions

All observations and corrective actions should be documented on the Continuation Form. Included in this section, are the specific descriptions of violations observed and recorded on the inspection report check boxes.

The Mobile Food Facility Inspection Guide provides guidance for the EHS on corrective actions that can be taken when major (risk factor) violations are observed. Guidance is provided in these critical, or traditionally difficult to interpret areas in order to establish a more consistent, science-based enforcement and compliance system statewide.

It is important that food facilities not be cited in more than one category when a single violation occurs, unless the violation results in another violation, such as rodent droppings contaminating food-contact surfaces that require cleaning and sanitization.

DATE VIOLATIONS CORRECTED:		EHS INITIALS:		VEHICLE INSPECTION PROGRAM FOOD OFFICIAL INSPECTION REPORT											
		OPERATOR INITIALS:		COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH											
SCORE		GRADE													
242		No Violations Observed		243		Complaint Number: _____		244		IMPOUND No.:		L M S U			
OUT=Out of Compliance N/A=Not Applicable N/O=Not Observed COS=Corrected On Site															
SECTION I															
(POINT VALUE – 6 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION I – MAXIMUM POINTS DEDUCTIBLE = 36)															
OUT	N/A	N/O	COS	FOOD TEMPERATURES				OUT	N/A	N/O	COS	FOOD			
1	2	3	4	1. Holding of PHF - Multiple Servings (Major)				37	38	39	40	10. Adulterated Food (Major)			
5	6	7	8	2. Holding of Unpasteurized Pooled Eggs				41	42	43	44	11. Highly Susceptible Populations			
9	10	11	12	3. Cooking				45	46	47	48	12. Unapproved Source - PHF (Major)			
13	14	15	16	4. Reheating (Major)				OUT	N/A	N/O	COS	VERMIN			
17	18	19	20	5. Cooling (Major)				49	50	51	52	13. Rodents (Major)			
OUT	N/A	N/O	COS	EMPLOYEE HEALTH				53	54	55	56	14. Cockroaches (Major)			
21	22	23	24	6. Disease Transmission – Carrier / Wound (Major)				57	58	59	60	15. Flies (Major)			
25	26	27	28	7. Hand Washing (Major)				OUT	N/A	N/O	COS	SANITIZATION: FOOD CONTACT SURFACE NO WATER / NO HOT WATER			
OUT	N/A	N/O	COS	SEWAGE				OUT	N/A	N/O	COS				
29	30	31	32	8. Sewage Disposal System (Major)				61	62	63	64	16. Cleaning/Sanitizing - Food Contact Surfaces (Major)			
33	34	35	36	9. Toilets (Major)				65	66	67	68	17. No Water/No Hot Water – Food Preparation Facility (Major)			
SECTION II															
(POINT VALUE – 4 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION II – MAXIMUM POINTS DEDUCTIBLE = 28)															
OUT	N/A	N/O	COS	FOOD TEMPERATURES				OUT	N/A	N/O	COS	FOOD			
69	70	71	72	18. Holding of PHF – Multiple Servings (Minor)				105	106	107	108	27. Risk For Contamination			
73	74	75	76	19. Holding of PHF – A Single Serving (Minor)				109	110	111	112	28. Unapproved Source – Non-PHF (Minor)			
77	78	79	80	20. Holding of Unpasteurized Raw Shell Eggs				113	114	115	116	29. Reused / Re-served			
81	82	83	84	21. Cooling/Reheating – Improper Method (Minor)				OUT	N/A	N/O	COS	OPERATIONS			
OUT	N/A	N/O	COS	FOOD STORAGE				117	118	119	120	30. Hazardous Materials / Chemicals (Major)			
85	86	87	88	22. Improperly Covered/Labeled/Elevated				121	122	123	124	31. Employee Practices (Minor)			
89	90	91	92	23. Raw/Ready-to-Eat Food – Cross-Contamination				OUT	N/A	N/O	COS	CONSUMER PROTECTION			
93	94	95	96	24. Food Not Protected From Consumer				125	126	127	128	32. Gulf Coast Oyster Warning Signs			
98	99	100	101	24a. Equipment Disrepair – Refrigeration				129	130	131	132	33. Labels / Misrepresented – Consumer Foods			
OUT	N/A	N/O	COS	PLUMBING / FIXTURES				133	134	135	136	34. Disclosure Notification			
97	98	99	100	25. Backflow / Back Siphonage / Tank Overflow				OUT	N/A	N/O	COS	FOOD SAFETY CERTIFICATE			
101	102	103	104	26. Critical Sink/Fixture (Hand Wash/Mop/Food Prep)				137	138	139	140	35. Valid Food Safety Certification			
SECTION III															
(POINT VALUE – 1 POINT FOR VIOLATIONS IN EACH SUBCATEGORY IN SECTION III – MAXIMUM POINTS DEDUCTIBLE = 36)															
OUT	FOOD / METHODS				OUT	VERMIN									
141	36. Thawing				161	56. Rodents (Minor)									
142	37. Adulterated Food (Minor)				162	57. Cockroaches (Minor)									
143	38. Improper Inspection at Delivery / Transportation				163	58. Flies/Other Insects (Minor)									
OUT	OPERATIONS				164	59. Open Door / Air Curtain / Not Fully Enclosed									
144	39. Customer Self-Service Utensils				OUT	PLUMBING / FIXTURES / EQUIPMENT									
145	40. Hand Washing (Minor)				165	60. Sinks / Fixtures / Supply Line									
146	41. Hair Restraints / Outer Garments / Nails / Ring(s)				166	61. Drain Lines / Floor Sinks / Floor Drains									
147	42. Shellfish Tags / Labels				167	62. No Hot or Warm Water (Minor)									
148	43. Hazardous Materials / Chemicals (Minor)				OUT	VENTILATION / LIGHTING									
149	44. Spoils Area				168	63. Hood – Not Clean / Disrepair / Missing Filter(s)									
150	45. Interior Premises / Linens / Living – Sleeping Quarters				169	64. Hood – Missing / Incorrect Type / Improper Installation									
151	46. Animal / Pets				170	65. Ventilation – General									
OUT	UTENSILS / EQUIPMENT / SHELVEING / CABINETS				171	66. Lighting / Light Shields									
152	47. Disrepair				OUT	TOILETS / DRESSING ROOMS									
153	48. Cleaning – Non-Food Contact Surfaces				172	67. Toilets / Toilet Rooms (Minor)									
154	49. Storage				173	68. Dressing Room / Personal Items									
155	50. Unapproved Type / Improper Use / Improper Installation				OUT	REFUSE / PREMISES / JANITORIAL									
156	51. Wiping Cloths				174	69. Janitorial – Storage & Conditions									
157	52. Cleaning / Sanitizing – Food Contact Surfaces (Minor)				175	70. Refuse / Containers									
158	53. Thermometer				176	71. Exterior Premises									
OUT	WALLS / CEILING / FLOORS														
159	54. Deterioration / Unapproved Materials														
160	55. Not Clean														
See Reverse Side For The General Requirements That Correspond To Each Violation Listed Above															
PAGE 1															

**SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM.
THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS NEEDED**

FOOD TEMPERATURE

- 1, 2, 18, 19. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. Potentially hazardous foods that have been removed from holding temperatures for preparation shall be returned to approved holding temperatures within 2 hours. Mobile Support Units, if used for PHF, shall provide approved equipment to maintain food at the required temperatures. (113996, 113998, 114000, 114327)
2. See Number 1.
3. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Fish, single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F for 15 sec. Other temperature requirements may apply. (114004, 114008, 114010, 114093)
4. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be heated within 2 hours to a minimum temperature of 165°F for 15 sec. (114016)
- 5, 21. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 41°F within 6 hours, and during this time the decrease in temperature from 135°F to 70 °F shall occur in 2 hours. Cooling shall be by one or more of the following methods: in shallow pans; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002)

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

6. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. (113949, 113950)
7. Employees are required to wash their hands: before engaging in food preparation; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods; after touching body parts; after using toilet room; before donning gloves; or any time when contamination may occur. (113952, 113953)

SEWAGE

8. All liquid waste shall drain to an approved fully functioning sewage disposal system. (114197, 114211)
9. Toilet facilities shall be provided and maintained in good repair. Mobile food facilities shall be operated within 200 feet from approved toilet facilities. (A letter of agreement of use or other documentation shall be provided.) (114250, 114315)

FOOD

10. All food shall be pure and free from adulteration. Sale of untreated Gulf oysters is prohibited between the months of April and October. (113980, 113988, 114039, 114254, Title 17-CCR)
11. Public and private schools and licensed health care facilities shall not serve unpasteurized juice, dairy and egg products, raw foods of animal origin or raw seed sprouts. (114091)
- 12, 28. All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products, and frozen milk and ice cream must be received pasteurized. Food prepared in a private home may not be used or offered for sale in a food facility. (114021, 114024, 114029, 114039)

VERMIN

- 13, 14, 15. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, or flies. (113939, 114259)

WATER / SANITIZATION

16. Equipment food-contact surfaces, utensils and multi-service utensils shall be cleaned by one of the following means: 1) hand wash using a 3-compartment sink; wash with water (at least 100°F) and cleanser; rinse in clean water; rinse in final sanitizing solution or 2) machine wash, followed by a hot water or chemical sanitizing rinse. All utensils and equipment shall be cleaned. Food-contact surfaces/utensils shall be cleaned and sanitized each time there is a change in process between different raw animal products, produce, and ready-to eat foods, and at least one every four hours based on the temperature of the room. Mobile food facilities that are not required to provide a ware washing sink, including those that handle non-potentially hazardous foods that require no preparation other than heating, baking, popping, portioning, bulk dispensing, assembly, shaving of ice, steamed or boiled hot dogs, or tamales in the original inedible wrapper, shall wash and sanitize all utensils at the commissary or provide an adequate supply of spare utensils to replace those that become soiled or contaminated. (114097, 114099, 114115, 114117, 114313)
- 17, 62. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. The water heater or an instantaneous heater, capable of heating water to 120°F shall be interconnected with the potable water supply and operate independently of the vehicle engine. On a mobile food facility that utilizes the water for hand washing purposes only, the water heater shall be capable of heating water to 100° F. (114192, 114195, 114325)

FOOD TEMPERATURES

- 18, 19. See Number 1.
20. Maintain raw shell eggs at an ambient temperature of 45°F or less. (113996, 113998, 114000)
21. See Number 5.

FOOD STORAGE

22. All food must be stored in an approved facility. Food shall be covered and stored so as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. Prepackaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, or its positioning in the ice. (114047, 114049, 114051-55, 114185)
23. Food shall be protected from cross contamination (113986)
24. Unpackaged food shall be displayed, shielded, and dispensed in a manner that protects the food from contamination. (113984)
- 24a. Refrigeration equipment shall be fully operative and in good repair (114175)

PLUMBING / FIXTURES

25. The potable water supply shall be protected with backflow or back siphonage protection devices as required by applicable plumbing codes. (114192, 114193, 114225)
26. Adequate facilities shall be provided for hand washing, food preparation, and janitorial/maintenance purposes. (113953, 114163, 114190, 114279)

FOOD

- 27, 37. All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. (113980, 114303, 114305)
28. See Number 12.
29. Food that is unused or returned by the consumer shall not be offered as food for human consumption. (114079)

OPERATIONS

- 30, 43. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material, and food-contact surfaces. (114254)
31. No employees shall eat, drink, or smoke in any work area or commit any act that contaminates food or food-contact surfaces. (113967, 113977)

CONSUMER PROTECTION

32. All retail food facilities which offer raw, untreated oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product. (114090, Title 17-CCR)

33. Packaged food and self-service bulk food must be properly labeled. Any food is misbranded if its labeling is false or misleading. Menus and advertising must accurately represent the food offered for sale. (114057, 114087, 114089, 114093, Sherman, Food, Drug and Cosmetic Law)
34. Ready-to-Eat food containing raw eggs, undercooked meat / seafood and unpackaged confectionery food containing more than ½% alcohol may be served if the facility notifies the consumer. (114090, 114093)

FOOD SAFETY CERTIFICATE

35. There shall be at least one food safety certified owner or employee at each food facility. (113947)

FOOD / METHODS

36. Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114020)
37. See Number 27.
38. Food shall be inspected upon receipt and prior to use. Food shall be transported so as to be pure, free from contamination, adulteration and spoilage. Mobile support units used to transport PHF shall have approved equipment to maintain at the required temperatures. (113980, 113982, 114035, 114327)

OPERATIONS

39. Utensils or other approved devices or mechanisms shall be provided for customer self-service of unpackaged food. (114063, 114065)
40. Single-use hand washing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953)
41. All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. Gloves shall be worn if an employee has artificial nails, nail polish, or fingernails that are not clean and neatly trimmed. (113969, 113971, 113973)
42. Facility shall maintain tags / records from shellfish for at least 90 calendar days. (114039)
43. See Number 30.
44. All returned or damaged food products and food products without labels shall be stored in a designated area, separate from food. (114055)
45. The interior premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114185, 114257, 114285, 114286)
46. No live animal, bird or fowl shall be kept or allowed in a food facility (exception: guide dog, signal dog, or service animals). (114259)

UTENSILS / EQUIPMENT / SHELVING / CABINETS

47. All utensils and equipment shall be fully operative and in good repair. (114175, 114177)
48. Non-food contact surfaces shall be kept clean. (114115, 114175)
49. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114178, 114179)
50. All utensils and equipment shall be approved, installed properly, and meet applicable standards. An Enforcement Officer may impound food, equipment, or utensils that are found to be unsanitary or in disrepair. (114130 – 114133, 114301, 114327, 114393)
51. Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with adequate sanitizer. (114185)
52. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114099)
53. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature ware washing machines. (114099, 114101, 114157, 114159)

WALLS / CEILINGS / FLOORS

- 54, 55. Walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas except where food is stored in original unopened containers. All food facilities shall be kept clean and in good repair. (114257, 114268, 114271, 114301, 114321)

VERMIN

- 56, 57, 58, 59. A food facility shall at all times be constructed and maintained so as to prevent the entrance and harborage of vermin. (114259, 114266)

PLUMBING / FIXTURES / EQUIPMENT

- 60, 61. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114190-93, 114197, 114213, 114215, 114217, 114221, 114225, 114233, 114240, 114301, 114311)
62. See Number 17.

VENTILATION / LIGHTING

- 63, 64, 65. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Exhaust hoods and filters shall be properly installed, maintained clean, and in good repair. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149)
66. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114252)

TOILETS / DRESSING ROOMS

67. Toilet facilities shall be maintained clean, sanitary, & in good repair. Toilet rooms shall be separated by well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. (114250, 114276, LA County Code)
68. A separate room, or designated area away from food, food storage, and toilet rooms shall be provided for employees to change and store their clothing and personal effects. (114256)

REFUSE / PREMISES / JANITORIAL

69. A separate area away from food shall be provided for the storage of cleaning equipment and supplies. A curbed cleaning facility or janitorial sink shall be provided for general cleaning purposes and for the disposal of mop bucket wastes and other liquid wastes. (114279-82)
- 70, 71. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered as required. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244-45, 114257, 114317)

VEHICLE INSPECTION PROGRAM FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH

DBA / NAME:				SITE #:				DATE:				EHS INITIALS:																																																																																																																																																																																																																																																					
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179	74. Grade / Score	83. Person In Charge (PIC)	191	192	193	194																																																																																																																																																																																																																																																											
180	75. Public Notice																																																																																																																																																																																																																																																																
181	76. Missing Invoice Copies	84. Demonstration of Knowledge	195	196	197	198																																																																																																																																																																																																																																																											
182	77. County Business License (Unincorporated Areas)																																																																																																																																																																																																																																																																
183	78. Signs – Hand Washing / No Smoking / Restroom	85. Hazard Analysis Critical Control Point (HACCP) Plan	199	200	201	202																																																																																																																																																																																																																																																											
184	79. Vending Machine – Name / Address / Phone Number																																																																																																																																																																																																																																																																
185	80. Vending Machine – Record of Cleaning	86. Variance Documentation	203	204	205	206																																																																																																																																																																																																																																																											
186	81. No Construction Plans Submitted																																																																																																																																																																																																																																																																
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207	87. Sanitization – Food Contact Surfaces		104. Letter Grade / Score Card – Replacement																																																																																																																																																																																																																																																														
208	88. Hand Washing – Employee		105. Public Notice – Replacement																																																																																																																																																																																																																																																														
209	89. Delivery – Proper Inspection of Food		106. Other:																																																																																																																																																																																																																																																														
210	90. Cooking Temperatures		107. Other:																																																																																																																																																																																																																																																														
211	91. Cooling Methods		108. FOOD DISPOSAL CHART: TOTAL _____ LBS.																																																																																																																																																																																																																																																														
212	92. Holding Temperatures		Meat	lbs	Dairy	lbs																																																																																																																																																																																																																																																											
213	93. Thawing / Thawing Methods		Seafood / Fish	lbs	Produce	lbs																																																																																																																																																																																																																																																											
214	94. Reheating		Poultry	lbs	Nuts / Grains	lbs																																																																																																																																																																																																																																																											
215	95. Refrigeration Maintenance		SAFETY / OTHER																																																																																																																																																																																																																																																														
BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR			109. Fire Extinguisher – Missing / Not Charged																																																																																																																																																																																																																																																														
216	96. Food Facility Information Packet / MFF Information Packet		110. First Aid Kit – Missing																																																																																																																																																																																																																																																														
217	97. Summary of Advisory Bulletins		111. Latch Missing – Steam Table / Deep Fryer																																																																																																																																																																																																																																																														
CLOSURE / ADMINISTRATIVE ACTION			112. Utensil Drawer – Missing																																																																																																																																																																																																																																																														
218	98. Suspension of Public Health Permit		113. Emergency Exit – Obstructed																																																																																																																																																																																																																																																														
219	99. Administrative Review / Office Hearing		114. Identification																																																																																																																																																																																																																																																														
220	100. Referral – Plan Check		115. UL Approved Gas System																																																																																																																																																																																																																																																														
221	101. Referral – Other Agency or Department		116. Commissary Use																																																																																																																																																																																																																																																														
FOOD PREPARATION – STATUS			117. Certification Sticker																																																																																																																																																																																																																																																														
222	102. No Food Preparation Observed At Time of Inspection		118. HCD – Housing & Community Development																																																																																																																																																																																																																																																														
223	103. No Potentially Hazardous Foods		119. Power Source																																																																																																																																																																																																																																																														
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	Chlorine	Quaternary Ammonia	121. Written Operational Procedures																																																																																																																																																																																																																																																														
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<p>Food Disposal: I, _____, hereby agree to the condemnation and destruction of the material(s) listed; said material(s) being alleged unfit for human consumption and in violation of the California Health & Safety Code, Division 21, Chapter 8. I hereby release the County of Los Angeles Department of Public Health and authorized agents from any and all responsibility.</p>																																																																																																																																																																																																																																																																	
<p>It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, discounts, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544 – 6861 or www.lacountyfraud.org. YOU MAY REMAIN ANONYMOUS.</p>																																																																																																																																																																																																																																																																	
See Reverse Side For The General Requirements That Correspond To Each Violation Listed Above																																																																																																																																																																																																																																																																	
OPERATOR SIGNATURE PAGE 2 OF _____																																																																																																																																																																																																																																																																	

URGENT - OFFICIAL HEALTH NOTICE BAN ON USE OF SULFITES

THE CALIFORNIA HEALTH AND SAFETY CODE, SECTION 113988, PROHIBITS THE ADDITION OF SULFITES TO POTENTIALLY HAZARDOUS FOODS AND FRESH FRUITS AND VEGETABLES. SOME PEOPLE ARE SEVERELY ALLERGIC TO SULFITES. DEATHS HAVE OCCURRED FROM FRESHENERS CONSISTING OF SODIUM OR POTASSIUM SULFITE, BISULFITE OR METASULFITE AND SULFUR DIOXIDE. FAILURE TO COMPLY WITH THIS LAW COULD RESULT IN A FINE OF \$1,000 AND/OR IMPRISONMENT IN THE COUNTY JAIL FOR A PERIOD OF SIX MONTHS.

MANUAL WAREWASHING AND SANITIZING



↑
1

SCRAPE
Scrape food and debris from utensils.

↑
2

WASH
Wash with soap and water (100°F). Change water frequently to keep it clean.

↑
3

RINSE
Rinse in clear water to remove detergent.

↑
4

SANITIZE
Use an approved sanitizer. Allow utensil adequate contact time. Test the concentration often.

↑
5

AIR DRY
Allow dishes to air dry.

REQUIREMENTS

HANDWASHING

Wash your hands often as necessary during food preparation to remove soil and contamination. Wash hands to prevent cross-contamination when changing tasks.



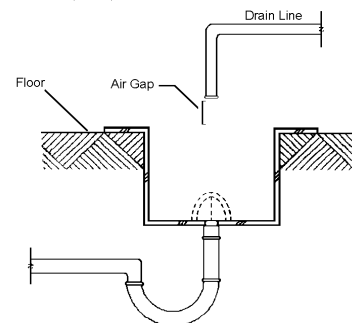
Employees shall wash their hands and arms thoroughly by vigorously rubbing them with soap and warm water for at least 10-15 seconds, paying particular attention to the areas between fingers and under the nails prior to engaging in any food preparation activity.

PLAN CHECK

New construction, remodeling, changes in equipment or materials used in your food facility could require the submission of plans to our plan check section for review and approval.

Structural Information

**FLOOR SINK
AIR GAP**



- | | |
|--|---|
| <p>72. Any person conducting business as a food facility within Los Angeles County shall procure a public health permit from the county treasurer-tax collector. (LA County Code – Title 8, 8.04.560)</p> <p>73. A copy of the most recent health inspection report shall be maintained at the facility and made available upon request. (113725)</p> <p>74. The health officer shall post at every food facility (in those cities that have adopted County Ordinance 97-0071) the letter grade card clearly visible to the general public. It shall remain valid until the county health officer completes the next routine inspection. (LA County Code – Title 8, 8.04.752, 8.04.755)</p> <p>75. The food facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review. (113725)</p> <p>76. Copies of invoices verifying approved source of food products will be made available to the Health Officer upon request. (Title 17- CCR, 114021, 114029)</p> <p>77. A County Business License shall be posted in the unincorporated areas of the County. (LA County Code)</p> <p>78. (a) Hand washing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. (b) No smoking signs shall be posted in food preparation, storage, and ware washing areas (113953, 113978, 114276, 114315).</p> <p>79, 80. Food and Milk Program only</p> <p>81. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)</p> <p>82. Does not apply to Mobile Food Facilities</p> <p>83. A Person In Charge (PIC) shall be present at the food facility during all hours of operation. (113945)</p> <p>84. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)</p> | <p>85. Does not apply to Mobile Food Facilities</p> <p>86. A written document, signed by the Department, approving a deviation from standard health code requirements shall be maintained at the food facility. (114417)</p> <p>109. A minimum 10 BC fire extinguisher shall be properly charged and mounted. (144323)</p> <p>110. A first-aid kit shall be provided in an enclosed area. (114323)</p> <p>111. A positive closing lid with a secure latch mechanism shall be provided for coffee urns, deep fat fryers, steam tables, and similar equipment. (114323)</p> <p>112. Utensils shall be stored in a secure manner. (114323)</p> <p>113. A second means of exit shall be provided in occupied mobile food facilities. The safety exit shall be unobstructed and at least 24 inches by 36 inches. (114323)</p> <p>114. A mobile food facility shall be identified with the business name, name of operator, city, state, zip code, and name of the permit holder. (114299)</p> <p>115. All new and replacement gas-fired appliances shall meet applicable ANSI Standards. (114301)</p> <p>116. All mobile food facilities/mobile support units shall be cleaned/serviced daily and stored at or within a commissary or other location approved by the enforcement agency. (114295, 114297)</p> <p>117. All mobile food facilities/mobile support units shall be certified annually. (114294, 114380)</p> <p>118. A fully enclosed mobile food facility may require an insignia issued by the Department of Housing and Community Development. (114294)</p> <p>119. Sufficient electrical power shall be supplied at all times. (114182, 114322)</p> <p>120. All gas-fired appliances shall be insulated in a manner that will prevent excessive heat buildup and injury. (114323)</p> <p>121. Unenclosed mobile food facilities that handle non-prepackaged food shall develop and follow written operation procedures for food handling and cleaning/sanitizing of food contact surfaces and utensils. The written operational procedures shall be approved and maintained during periods of operation. (114303)</p> |
|--|---|

UNDERSTANDING YOUR GRADE

The goal of food inspections is to reduce those risk factors which contribute to foodborne illness. Environmental Health is required to use a grading system to indicate how well food service operators are fulfilling their responsibility in the prevention of food borne illnesses. All facilities receive grades which are posted on the website. However, only those facilities located in cities that have adopted Ordinance #97-0071 or located within the unincorporated areas of Los Angeles County are required to post the Grade / Score Card at the facility. The grade or score that a food facility receives reflects the conditions observed at the time of the inspection.

Each food facility inspection begins with 100 points. As the EHS conducts an inspection, the appropriate categories in Section I - VI on the VOIR will be marked. The categories in Sections I, II and III have been assigned a specific point value based on the associated public health risk of the violation. This point value is deducted from the 100 points. To determine a facility's grade, the EHS must first add all of the point deductions from the marked violation categories in Section I – III, then subtract the total from the 100 points.

A grade card (A, B, and C) or a score card will be issued at the end of the inspection based on the remaining points:

90 to 100 points	A	Generally superior in food handling practices and overall food facility maintenance.
80 to 89 points	B	Generally good in food handling practices and overall food facility maintenance.
70 to 79 points	C	Generally acceptable in food handling practices and overall general food facility maintenance.
0 to 69 points	Score Card	Poor food handling practices and overall general food facility maintenance.

There are situations as determined by the EHS, where violations pose imminent health hazards that warrant immediate closure of the food facility (e.g., sewage, no hot water, vermin, etc.). In those situations the Public Health Permit will be suspended and a Notice of Closure* will be posted. This closure sign must remain posted until the facility permit is reinstated. This action does not affect the grade or score of the facility but is related to the conditions that warranted the closure.

** If a city has **NOT** adopted Ordinance #97-0071, grade/score cards will not be issued and a Notice of Closure will not be posted.*

MARKING GUIDE

UTILIZING THE MARKING GUIDE

The following Marking Guide should be used in conjunction with the Vehicle Official Inspection Report. It will provide a foundation for understanding the methodology used for marking violations on the VOIR by the EHS. The format follows:

- A. The marking instructions are provided, utilizing the term “OUT” (out of compliance) to indicate a violation along with a brief description of the subcategory.
- B. Specific examples of each violation are provided.
(Please note: These examples are not all-inclusive of every possible violation that may apply within the designated subcategory).
- C. Marking information is provided to indicate when “N/A”, “N/O”, or “COS” are applicable for a given subcategory.
- D. “Additional Violations” indicates that the marking of additional subcategories may be required.
- E. “Exceptions” are used to clarify when a specific violation should not be marked in the current subcategory, but in another subcategory as indicated.
- F. “Training Provided” indicates that the EHS is required to provide training, and is applicable under the following circumstances:
 - When a violation is observed in any of the applicable subcategories, and as a result, training is provided
 - Investigating a complaint that alleges a violation of any of the specified subcategories
 - An employee shows a lack of understanding related to a proper procedure for the tasks being performed
 - The EHS asks the employee to demonstrate a procedure required by law and the procedure is incorrectly demonstrated
 - The EHS asks the Person-in-Charge to explain a food safety procedure and the procedure is incorrectly explained

The Marking Guide has been organized to follow the format of the VOIR. The category is shown in blue. The subcategory number and name are indicated in red. The area below the dotted line, shown in green, provides the specific sections of the California Health and Safety Code and/or other applicable codes specific to each subcategory.

SECTION I

FOOD TEMPERATURES

(6 point deduction)

TEMPERATURE DANGER ZONE RANGE 42°F/46°F – 134°F

1. HOLDING OF PHF – MULTIPLE SERVINGS (MAJOR)

This subcategory shall be marked **OUT** of compliance when food temperature violations of multiple servings are the result of improper holding and are found within the specified temperature range of 50°F - 130°F.

To prevent the additional marking of minor holding violations (#18 - #20), subcategory #1 shall include violations of subcategories #18 - #20 whenever subcategories #1 - #5 are already marked.

Examples:

- Multiple servings of PHF in hot-holding units held in the range of 50°F – 130°F
- Liquid pasteurized eggs on cook's line held in the range of 50°F – 130°F exceeding 2 hour preparation time
- Several single servings of PHF between 50°F – 130°F
- Multiple servings of PHF between 50°F – 130°F and multiple servings of PHF between 42°F – 49°F/131°F – 134°F
- PHF found in the range of 50°F – 130°F exceeding 2 hour preparation time
- PHF found in the range of 50°F – 130°F exceeding 30 minute transport to the facility
- PHF observed during the thawing process and in the range of 50°F - 130°F in excess of 2 hours
- Korean rice cake found in the range of 50°F - 130°F **AND** has exceeded the 24 hour time period
- Asian rice-based noodles found in the range of 50°F - 130°F **AND** has exceeded the 4 hour time period, or is missing the required label/label information
- PHF found in the range of 50°F - 130°F, during transportation on a Mobile Support Unit
- PHF found in the range of 50°F – 130°F with improper utilization of Time as a Public Health

Control (TPHC):

- Lacking time marking
- Exceeding the four hour time marking
- Missing written procedures for PHF that have been prepared, cooked, and subsequently cooled prior to using TPHC

N/A This subcategory shall be marked N/A when the food facility **does not** store/serve/sell PHF.

N/O This subcategory shall be marked N/O when the food facility **does** store/serve/sell PHF, but no PHF are being held hot or cold during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

For improper holding violations use the Food Temperature Holding Chart on the following page

Additional Violations:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #24a (Equipment Disrepair - Refrigeration) or #47 (Disrepair) as appropriate
- When improper thawing method causes PHF to be in the TDZ, subcategory #36 (Thawing) shall also be marked
- When PHF is being transported on a Mobile Support Unit without approved equipment to maintain food at the required temperatures, subcategory #50 shall also be marked

Exceptions:

- Improper holding of *unpasteurized pooled eggs* shall be marked **ONLY** in subcategory #2
- Improper holding of *unpasteurized raw shell eggs* shall be marked in subcategory #20
- When time & temperature parameters for cooling have been exceeded, the violation shall be marked **ONLY** in subcategory #5 (Cooling: Major)

- Whenever subcategory #1 is marked, and minor cooling/reheating violations (#21) are also observed, the minor cooling/reheating violations shall **ONLY** be documented in subcategory #4 (Reheating: Major), or #5 (Cooling: Major) as appropriate
- Multiple servings of PHF found in the range of 42°F – 49°F/131°F – 134°F, and a single serving of PHF found in the range of 50°F – 130°F shall be marked in subcategories #18 (Holding – Multiple Servings: Minor) and #19 (Holding – Single Serving: Minor), as appropriate

Time in Temp. Danger Zone (TDZ)	FOOD TEMPERATURE HOLDING CHART		
	42°F to 49°F	50°F to 130°F	131°F to 134°F
<2 hr.	Cool to 41°F or below within 2 hrs	PHF must be disposed	Reheat to 165°F within 2 hours
2 - 3 hrs.	Cool to 41°F or below within 1 hr		PHF must be disposed
3 -4 hrs.	Immediately cool to 41°F or below		
>4 hrs	PHF must be disposed		

Training Provided:

- Training shall be provided as required and subcategory #92 shall be marked

NOTE: Mechanical refrigeration is required for Mobile Food facilities that handle potentially hazardous foods.

Sections 113996, 113998, 114000, 114327

Potentially hazardous foods shall be held at or below 41°F/45°F, or at or above 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held at or below 45°F: raw shell eggs; unshucked live molluscan shellfish; food held in serving lines and salad bars during periods not to exceed 12 hours in any 24-hour period; pasteurized milk and pasteurized milk products in sealed original containers; and PHF held during transportation exceeding 30 minutes. Mobile Support Units, if used to transport potentially hazardous food, shall provide approved equipment to maintain food at the required temperatures.

TEMPERATURE DANGER ZONE BETWEEN 41°F - 135°F

2. HOLDING OF UNPASTEURIZED POOLED EGGS

This subcategory shall be marked **OUT** of compliance if unpasteurized pooled eggs are found in the Temperature Danger Zone and have exceeded the 2 hour limit for food preparation.

Example:

- Unpasteurized pooled eggs held in the range of 42°F – 134°F and has exceeded the 2 hour limit for food preparation

N/A This subcategory shall be marked N/A if the food facility **does not** hold unpasteurized pooled eggs.

N/O This subcategory shall be marked N/O when unpasteurized pooled eggs are not observed during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION: See Subcategory #1 “Food Temperature Holding Chart”

Additional violation:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #24a (Equipment Disrepair - Refrigeration) or #47 (Disrepair) as appropriate

Exceptions:

- Violations involving pasteurized pooled eggs shall be marked **ONLY** in subcategory #1 (Holding: Major), #18 (Holding – Multiple Servings: Minor), or #19 (Holding – Single Serving: Minor)
- Whenever subcategory #2 is marked, and minor holding violations (#18 - #20) are also observed, the minor holding violations shall **ONLY** be documented in subcategory #1 (Holding: Major).
- Whenever subcategory #2 is marked, and minor cooling/reheating violations (#21) are also observed, the minor reheating/cooling violations shall **ONLY** be documented in subcategory #4 (Reheating: Major) or #5 (Cooling: Major) as appropriate

Training provided:

- Training shall be provided as required, and subcategory #92 shall be marked

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures.

3. COOKING

This subcategory shall be marked **OUT** of compliance if the food temperatures verified do not meet the temperature requirements for cooking prior to serving.

Example:

- Cooking process did not meet required cooking temperatures (e.g., turkey: 165°F, meatloaf: 155°F)

N/A This subcategory shall be marked N/A when no raw animal foods are cooked in the food facility.

N/O This subcategory shall be marked N/O when no raw animal foods are in the cooking process during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If required cooking temperatures are not met, the EHS should have the operator continue cooking the food until the proper temperature is reached. Additionally, the EHS should explain the public health significance of inadequate cooking to management and food employees.

Additional Violation:

- When a food facility **intentionally** undercooks meat or eggs, and fails to disclose that fact, subcategory #34 (Disclosure Notification) shall also be marked

Exceptions:

- Whenever subcategory #3 is marked, and minor holding violations (#18 - #20) are also observed, the minor holding violations shall **ONLY** be documented in subcategory #1 (Holding: Major)
- Whenever subcategory #3 is marked, and minor cooling/reheating violations (#21) are also observed, the minor cooling/reheating violations shall **ONLY** be documented in subcategory #4 (Reheating: Major) or #5 (Cooling: Major) as appropriate

Training Provided:

- Training shall be provided as required, and subcategory #90 shall be marked

Sections 114004, 114008, 114010, 114093

All ready-to-eat foods prepared at a food facility from raw or incompletely cooked food of animal origin shall be cooked to heat all parts of the food to a temperature and for a time that complies with the following methods based on the food that is cooked:

Heated to a minimum internal temperature of 135°F:

- Fruits and vegetables that are cooked for hot holding

Heated to a minimum internal temperature of 145°F or above for 15 seconds:

- Raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service
- Fish, single pieces of meat, including beef, veal, lamb, pork, and game animals from approved sources

Heated to a minimum internal temperature of 155°F for 15 seconds or the temperature specified in the chart as indicated in Section 114004a:

- Ratites (ostrich, emu, rhea) and injected meats
- Comminuted meat or any food containing comminuted meat
- Raw eggs and foods containing raw eggs that are not prepared in response to consumer's request for immediate service

Heated to a minimum internal temperature of 165°F for 15 seconds:

- Poultry, comminuted poultry
- Stuffed fish, stuffed meat, stuffed poultry, stuffed ratites, pasta stuffed with fish, meat, poultry or ratites
- Stuffing containing fish, meat, poultry, or ratites

4. REHEATING (MAJOR)

This subcategory shall be marked **OUT** of compliance if the food products tested have not been reheated to the required temperatures.

To prevent the additional marking of minor cooling/reheating violations (#21), subcategory #4 shall include minor reheating violations observed whenever subcategories #1 - #5 are already marked.

Example:

- Previously cooked and cooled stew being reheated for hot holding has exceeded the 2 hour time limit without reaching a minimum internal temperature of 165°F for 15 seconds

N/A This subcategory shall be marked N/A when foods are not reheated for hot holding in the food facility.

N/O This subcategory shall be marked N/O when foods are normally reheated but are not being reheated during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

Non-commercially processed PHF observed between 41°F – 165°F which have exceeded the 2 hour time period allowed for reheating, shall be disposed.

Exceptions:

- Whenever subcategory #4 is marked, and minor holding violations (#18 - #20) are also observed, the minor holding violations shall **ONLY** be documented in subcategory #1 (Holding: Major)
- If improper equipment is being used for reheating but the food is still within time & temperature parameters, **ONLY** subcategory #21 (Cooling/Reheating: Minor) shall be marked, the food allowed to be reheated and training provided

Training Provided:

- Training shall be provided as required and subcategory #94 shall be marked

Section 114016

Any PHF cooked, cooled and reheated for hot holding shall be reheated to a minimum of 165°F for at least 15 seconds. Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours

TEMPERATURE DANGER ZONE BETWEEN 41°F - 135°F

5. COOLING (MAJOR)

This subcategory shall be marked **OUT** of compliance if food products are not being cooled according to time & temperature requirements. Discussions with the Person in Charge along with observations should be used to determine compliance.

To prevent the additional marking of minor cooling/reheating violations (#21), subcategory #5 shall include minor cooling violations observed whenever subcategories #1 - #5 are already marked.

Examples:

- Pot of cooked beans found at 90°F cooling for >2 hours using approved or unapproved method
- Pot roast found at 60°F cooling for >6 hours using approved or unapproved method

N/A This subcategory shall be marked N/A when the food facility does **NOT** receive or prepare foods that require cooling.

N/O This subcategory shall be marked N/O when the food facility does cool PHF, but proper cooling per the prescribed temperature and time parameters cannot be determined during the inspection. In this case, the EHS should inquire about the cooling methods used by the food facility to ensure proper procedures are used.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

The corrective actions shall depend on the time & temperature parameters while food is in the cooling process:

- If the method of cooling is unapproved and the temperature of the potentially hazardous food does not fall within the time & temperature parameters, subcategory #5 shall be marked and the food shall be disposed
- If the method of cooling is approved, yet the temperature of the potentially hazardous food does not fall within the time & temperature parameters, subcategory #5 shall be marked and the food shall be disposed

Additional Violation:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #24a (Equipment Disrepair - Refrigeration) or #47 (Disrepair) as appropriate

Exceptions:

- If the method of cooling is unapproved yet the temperature of the potentially hazardous food falls within the time & temperature parameters, subcategory #21 (Cooling/Reheating: Minor) shall be marked, but the food shall not be disposed. The operator shall be given the opportunity to apply the proper cooling method. If the food cannot be properly cooled within the specified time frame, disposal shall be required
- Whenever subcategory #5 is marked, and minor holding violations (#18 - #20) are also observed, the minor holding violations shall **ONLY** be documented in subcategory #1 (Holding: Major)

Training Provided:

- Training shall be provided as required and subcategory #91 shall be marked

Section 114002

All potentially hazardous foods shall be rapidly cooled in accordance with the required time & temperature criteria method; 135°F to 41°F within 6 hours and, during this time the decrease in temperature from 135°F to 70°F shall occur within two hours; within 4 hours to 41°F or less if prepared from ingredients at ambient temperature. The rapid cooling of potentially hazardous foods shall be accomplished using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient and/or using ice paddles; inserting appropriately designed containers in an ice bath and stirring frequently, and in accordance with an HACCP plan adopted pursuant to this part.

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

(6 point deduction)

6. DISEASE TRANSMISSION – CARRIER/WOUND (MAJOR)

This subcategory shall be marked **OUT** of compliance for any of the following:

EXAMPLES of POTENTIAL DISEASE TRANSMISSION VIOLATIONS

- A food employee with a persistent runny nose requiring frequent wiping

- Open lesion/wound on hand of food employee without impermeable cover and single use glove
- Food employee is experiencing persistent sneezing, coughing, or runny nose that is associated with discharges from the eyes, nose, or mouth that cannot be controlled by medication and the employee is working with exposed food, clean equipment, clean utensils, or clean linen

EXAMPLES of REPORTING VIOLATIONS

- When the Person In Charge (PIC) is aware of a food employee who has been diagnosed with an “illness” as listed in Section 113949 and has not notified the enforcement agency
- When the PIC is aware of an “illness” or aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness and has not reported it to the local enforcement agency

EXAMPLES of RESTRICTION & EXCLUSION VIOLATIONS

- When the PIC has not excluded a food employee as required
- When the PIC has been made aware of a food employee who is suffering from an acute gastrointestinal illness and has not restricted the food employee

EXAMPLES of REMOVAL OF RESTRICTION & EXCLUSION VIOLATIONS

- When the PIC removes a restriction of a food employee before resolution of symptoms of acute gastrointestinal illness
- When the PIC removes exclusion of food employee prior to receiving clearance

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If a food employee is found working when diagnosed with an “illness”, the food employee shall be excluded from the food facility until the local enforcement agency removes the exclusion.

If a food employee is found working with symptoms of an acute gastrointestinal illness, the food employee shall be restricted from working with exposed food, clean equipment, utensils, and linen, and unwrapped single-service and single-use articles.

If a food employee is found working with an exposed lesion or wound, the food employee shall be required to wear an impermeable cover such as a finger cot or stall that protects the lesion and a single-use glove over the impermeable cover.

NOTE: A food employee is required to report to the PIC when he/she has been diagnosed with an “illness” or has an open lesion on the hands, wrists or exposed portion of the arms.

Exceptions:

- When food is observed to be contaminated by an ill or injured food employee, subcategory #10 (Adulterated Food: Major) or #37 (Adulterated Food: Minor) shall **NOT** be marked, but the food **shall** be disposed
- When food/non-food contact surfaces are observed to be contaminated by an ill or injured food employee, subcategories #16 (Cleaning/Sanitizing: Major) or #48 (Cleaning – Non-Food Contact Surfaces) shall **NOT** be marked, but the employee shall be instructed to properly clean or clean and sanitize all affected surfaces

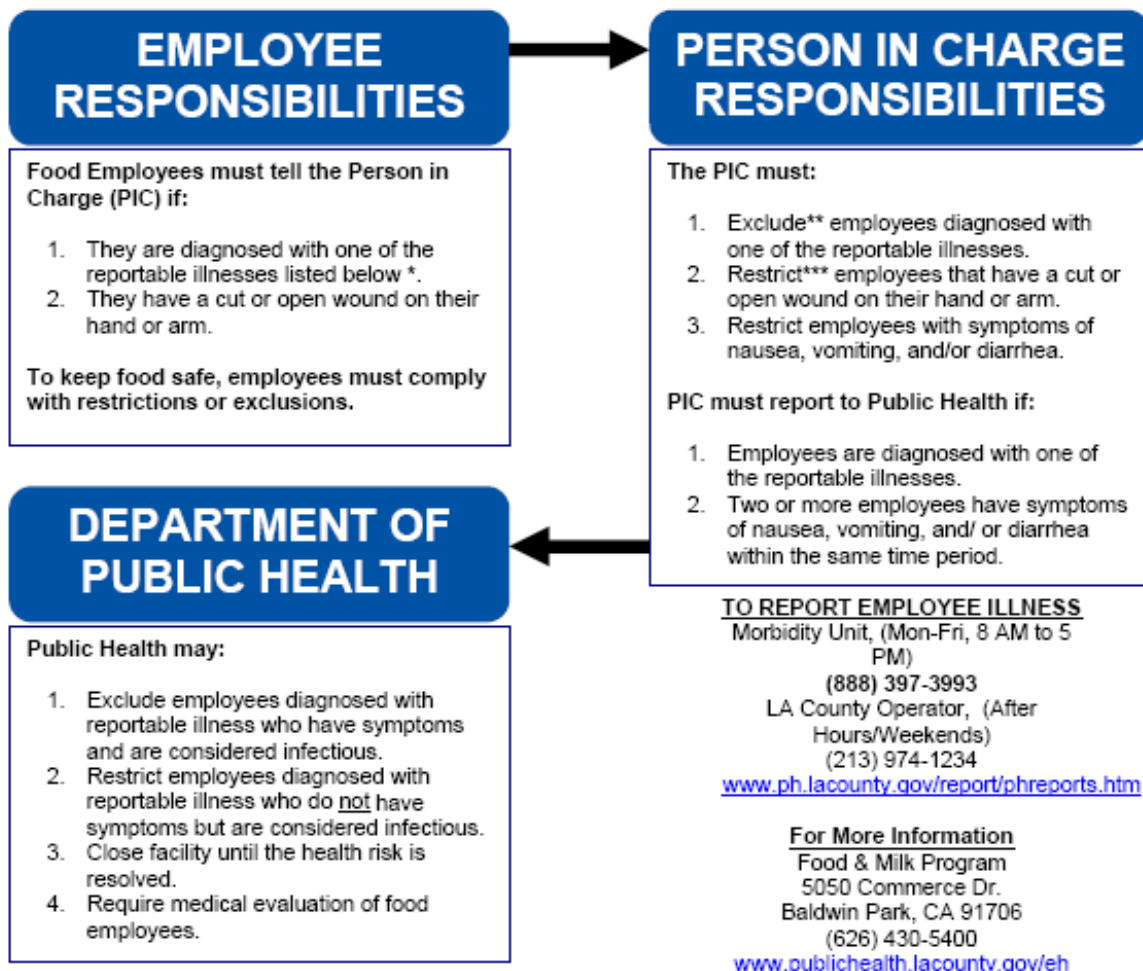
Sections 113949, 113950, 113973

Employees with a communicable disease shall be excluded from the food facility/preparation of food. If an employee has a lesion or wound that is open or draining on the hands or wrists, an impermeable cover and a single-use glove must be worn over the impermeable cover.



Communicable Disease Reporting

Effective July 1, 2007, all food employees including supervisors and workers are required to report employee illness as follows (California Retail Food Code Sections 113949-113950.5, 113974):



* Reportable illnesses include: Typhoid Fever, Salmonellosis, Hepatitis A, Shigellosis, E. coli, Norovirus, and Amebiasis

** Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the public.

*** Restrict means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food. The food employee shall not work with exposed food, clean equipment, utensils, linens, and unwrapped single-use utensils

7. HAND WASHING (MAJOR)

(APPLICABLE TO FOOD HANDLING FACILITIES ONLY)

This subcategory shall be marked **OUT** of compliance for the failure or inability of an employee to wash their hands.

To prevent the additional marking of minor hand washing violations (#40), subcategory #7 shall include violations of subcategory #40 whenever subcategory #7 is already marked.

Examples:

- A food employee is observed handling money and has bare hand contact with open foods without first washing their hands
- A food employee is observed not washing their hands after using the toilet and either puts on gloves for working with food or handles food, equipment, utensils, linen or tableware
- A food employee preparing raw chicken fails to wash their hands prior to handling clean tableware or ready-to-eat food
- A food employee is observed not washing their hands after sneezing, coughing, eating, drinking, or using tobacco products and either puts on gloves for working with food or resumes preparing food
- A food employee is observed having dirty hands and nails
- A food employee rinses hands at hand wash sink without the use of soap and/or towels
- Hands are not cleaned prior to use of hand sanitizer
- Failure to change gloves when hand washing would normally be required
- When soap and/or towels are not available on the premises and are not provided by the end of inspection (**CLOSURE**), subcategory #98 shall also be marked
- When the water temperature is too hot to wash hands (**CLOSURE**); subcategory #98 shall also be marked
- The **ONLY** hand washing sink is blocked/inaccessible by item(s) not easily moveable or has been removed (**CLOSURE**), subcategory #98 shall also be marked

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

The food employee shall wash their hands and portion of arms as required.

Exceptions:

- Lack of hand washing supplies on the premises of pre-packaged food facility shall be marked **ONLY** in subcategory #40 (Hand washing: Minor)
- When food is observed to be contaminated by the failure of an employee to wash their hands, subcategory #10 (Adulterated Food: Major) or #37 (Adulterated Food: Minor) shall **NOT** be marked, but the food shall be disposed.
- When soap and/or towels are not available on the premises but either approved or unapproved soap and/or towels are provided by the end of inspection, **ONLY** subcategory #40 (Hand washing: Minor) shall be marked
- Food employee observed washing hands less than 10 seconds shall be marked **ONLY** in subcategory #40 (Hand washing: Minor)
- Whenever subcategory #7 is marked, and minor hand washing violations (#40) are also observed, the minor hand washing violations shall **ONLY** be documented in subcategory #7

Training Provided:

- Training shall be provided as required and subcategory #88 shall be marked

NOTE: Hand washing is not required when changing gloves unless hands become contaminated.

Putting on gloves without washing hands, or using utensils to handle open food is permitted after handling money.

Sections 113952, 113953, 113973

Employees shall thoroughly wash their hands and that portion, if any, of their arms exposed in direct food contact with soap and warm water for at least 10–15 seconds and thoroughly rinse with clean running water, followed by drying: before engaging in food preparation; after touching bare human body parts; after using the toilet room; after coughing, sneezing, eating, or drinking; during food preparation; as often as necessary to remove soil and contamination, and to prevent cross-contamination when changing tasks; when switching between working with raw food and ready-to-eat food; and before putting on gloves for working with food.

8. SEWAGE DISPOSAL SYSTEM (MAJOR)

(THIS SUBCATEGORY SHALL BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO SEWAGE)

This subcategory shall be marked **OUT** of compliance if liquid waste is not disposed of through the approved plumbing system or does not discharge into the public sewer system or an approved private disposal system which poses an imminent health hazard to the public.

Examples:

- Overflowing grease trap has contaminated floors throughout food preparation area **(CLOSURE)**, subcategory #98 shall also be marked
- Floor drains/sinks are overflowing onto floors in the food preparation area **(CLOSURE)**, subcategory #98 shall also be marked
- A clogged sink **(CLOSURE)**, subcategory #98 shall also be marked
- Sewage overflow contaminates the utensil area, food preparation area, or storage area **(CLOSURE)**, subcategory #98 shall also be marked
- Open sewer line discharging to the outside of the facility **(CLOSURE)**, subcategory #98 shall also be marked
- Sewage is draining onto the ground and the waste tank is missing; the valve assembly is missing or is unable to close **(CLOSURE)**, subcategory #98 shall also be marked

CORRECTIVE ACTION:

A food facility shall not operate if there is sewage overflowing onto the ground surface or backing up inside the food facility. The food facility shall cease operation immediately and shall remain closed until the sewage disposal system is operational and all contaminated surfaces have been cleaned and sanitized. Any contaminated food product shall be disposed.

In the event that the overflow from the facility is occurring outside, the source of the discharge must immediately cease. All food preparation must cease and the facility must close until the connection to approved sewage disposal has been repaired.

Additional Violations:

- Sewage observed on floors shall also be marked in subcategory #55 (Not Clean)
- Sewage observed on food contact surface shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Sewage observed on non-food contact surface shall also be marked in subcategory #48 (Cleaning – Non-Food Contact Surfaces)

Exceptions:

- A drain line from a walk-in refrigerator which drains onto the ground outside of the facility shall be marked **ONLY** in subcategory #61 (Drain Lines/Floor Sinks/Floor Drains)
 - Sewage observed draining onto the ground from an open waste tank valve which can be closed immediately shall be marked **ONLY** in subcategory #61 (Drain Lines/Floor Sinks/Floor Drains)
-

Section 114197

Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Adequate facilities shall be provided for the sanitary disposal of liquid waste from the mobile food facility or mobile support unit being serviced.

9. TOILETS (MAJOR)

(THIS SUBCATEGORY SHALL BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO LACK OF FUNCTIONAL TOILET FACILITIES)

This subcategory shall be marked **OUT** of compliance when a facility has no functional toilets available. To prevent the additional marking of minor toilets/toilet room violations (#67), subcategory #9 shall include violations of subcategory #67 whenever subcategory #9 is already marked.

Examples:

- No toilets available for food facility employees (**CLOSURE**), subcategory #98 shall also be marked
- Toilet facilities have been removed, are non-functional (e.g., broken/missing flushing mechanism) or are completely inaccessible (**CLOSURE**), subcategory #98 shall also be marked
- No toilets available for food facility employees whenever the mobile food facility is stopped to conduct business for more than a one hour period (**CLOSURE**); subcategory #98 shall also be marked
- Toilet rooms are not accessible for use during all hours of operation (**CLOSURE**); subcategory #98 shall also be marked

CORRECTIVE ACTION:

A food facility shall not operate if there are no functional toilets available for food employees. The food facility shall cease operation immediately and shall remain closed until employee toilets are available.

Exceptions:

- When one toilet is clogged, but other toilets are functional, **ONLY** subcategory #67 (Toilets/Toilet Rooms: Minor) shall be marked
- Whenever subcategory #9 is marked, and minor toilet/toilet room violations (#67) are also observed, the minor toilet/toilet room violations shall **ONLY** be documented in subcategory #9
- If the mobile food facility is operating within 200 feet of toilet facilities on the same premises, but do not have a signed letter for approval, **ONLY** subcategory #67 is marked

NOTE: A restroom agreement letter is required for all mobile food facilities which have stopped to conduct business for more than a one hour period and are not under the same ownership as the restroom facility

Sections 114315, 114250, 114276

A permanent food facility shall provide clean toilet facilities in good repair for use by employees. Mobile food facilities shall be operated within 200 feet of approved and readily available toilet facilities, to ensure restroom facilities are available to employees wherever the mobile food facility is stopped to conduct business for more than a one hour period. Toilet rooms shall be provided and accessible during all hours of operation.

10. ADULTERATED FOOD (MAJOR)

This subcategory shall be marked **OUT** of compliance when food products are adulterated and pose an imminent health hazard.

To prevent the additional marking of minor adulterated food violations (#37), subcategory #10 shall include violations of subcategory #37 whenever subcategory #10 is already marked.

Examples:

- Sulfites added to potentially hazardous food or fresh fruits/vegetables for raw consumption
- A foreign object is found in food product (e.g., glass, band-aid)
- Rodent, cockroach, or fly-contaminated food products
- Food products stored inside and in direct contact with the hand washing/janitorial sink
- Rain water is observed leaking from ceiling and dripping onto food
- Refrigerator condensate leaking into open pan of ready-to-eat food
- Re-using a chemical container for food storage
- Washing hands over defrosting meat
- Unapproved wet storage of shellfish
- Gulf Coast oysters harvested during the months of April through October are found for sale and verification of treatment is not available
- Ground sirloin/round/hamburger exceeds 30% fat content/ground chuck exceeds 26% fat

content/ground pork exceeds 50% fat content

- Co-mingling of shellfish
- Deviation from HACCP Plan/approved Variance that results in an increased risk to health or safety
- Acidic foods capable of leaching found stored in lead glazed containers

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

Food found to be contaminated or adulterated and pose an imminent health hazard shall be voluntarily discarded, or impounded until a decision is made by the local health agency. In addition, the EHS should ensure that management & employees are aware of the risk of serving contaminated or adulterated food.

Additional Violations:

- Problems with refrigerator condensate shall also be marked in subcategory #47 (Disrepair) or #61 (Drain Lines/Floor Sinks/Floor Drains), as appropriate
- Operating without an approved HACCP plan shall also be marked in subcategory #82 (Specialized Process)
- Storing food in unapproved containers shall also be marked in subcategory #50 (Unapproved Type/Improper Use/Improper Installation)
- Deviation from HACCP Plan shall also be marked in subcategory #85 (HACCP Plan)
- Deviation from approved Variance shall also be marked in subcategory #86 (Variance Documentation)

Exceptions:

- Food adulterated by food infesting insects shall be marked **ONLY** in subcategory #37 (Adulterated Food: Minor)
- Whenever subcategory #10 is marked, and minor adulterated food violations (#37) are also observed, the minor adulterated food violations shall **ONLY** be documented in subcategory #10
- Foods contaminated as a result of a failure to sanitize a food contact surface as required shall be marked **ONLY** in subcategory #16 (Cleaning/Sanitizing: Major) and the food shall be disposed
- When food is observed to be contaminated by the failure of an employee to wash their hands, **ONLY** subcategory #7 (Hand washing: Major) shall be marked and the food shall be disposed
- Foods adulterated by soiled linen or soiled fabric implements shall be marked **ONLY** in subcategory #16 (Cleaning/Sanitizing: Major) and the food(s) shall be disposed

NOTE: When treatment verification letter(s) for Gulf Coast Oysters harvested during the months of April through October are not available, the oysters shall be red tagged, an Office Hearing shall be issued, and **NO** subcategory shall be marked. If the verification letter cannot be provided at the time of the Office Hearing, then subcategory #10 (Adulterated Food: Major) shall be marked, and the food shall be disposed.

Sections 113976, 113980, 113988, 114254, Title 17-CCR

All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Sale of untreated Gulf Coast oysters harvested between the dates of April 1st and October 31st is prohibited.

11. HIGHLY SUSCEPTIBLE POPULATIONS

This subcategory shall be marked **OUT** of compliance when prohibited food items are served/offered for sale at public schools, private schools, or licensed health care facilities.

Examples:

- Multiple servings of scrambled eggs made from unpasteurized eggs

N/A This subcategory shall be marked N/A at other than licensed health care facilities, public schools or private schools.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If prohibited food is found being served in public or private school or licensed health care facilities, the food shall be removed from sale or service. The EHS should ensure that food facility management and employees are aware of the risks associated with serving or selling prohibited foods to highly susceptible populations.

Section 114091

Public and private schools and licensed health care facilities shall not serve unpasteurized juices; unpasteurized fluid and dry milk and milk products; unpasteurized liquid, frozen, dry or shell egg products, or raw seed sprouts.

12. UNAPPROVED SOURCE – PHF (MAJOR)

This subcategory shall be marked **OUT** of compliance if potentially hazardous food is obtained from a source that does not comply with all applicable laws.

Examples:

- Tags/labels are not present with current container(s) of shellstock (oysters, clams, mussels, scallops)
- Tamales that were prepared in a private home found for sale
- A game animal from an unapproved source, and/or listed in 50 CFR 17 Endangered and Threatened Wildlife and Plants, is sold/served at a food facility
- Prepackaged, liquid unpasteurized egg products are found for sale in the local market
- Prepared foods observed, but no cooking equipment is found on the premises
- Shellstock removed from original container and placed on display without an approved record keeping system or stored on display without required tags/labels

N/A This subcategory shall be marked N/A if the food facility does not serve or sell PHF

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

Food from unapproved, unsafe, or otherwise unverifiable sources shall be impounded until appropriate documentation is provided or voluntarily discarded. In addition, the EHS should ensure that management and employees are aware of the risk of serving or selling food from unapproved sources.

Additional Violations:

- Missing invoices shall also be marked in subcategory #76 (Missing Invoice Copies)
- Improper maintenance of shellfish tag/label record keeping system shall also be marked in subcategory #42 (Shellfish Tags/Labels – Improperly Maintained)
- If Non-PHF from unapproved source are observed in addition to PHF from unapproved source, subcategory #28 (Unapproved Source – Non-PHF: Minor) shall also be marked

NOTE: When invoice copies are not available to verify the source of the PHF item during the inspection, the food item shall be red tagged, an Office Hearing shall be issued, and **ONLY** subcategory #76 (missing invoice copies) shall be marked. If the source can not be verified at the Office Hearing, then subcategory #12 (Unapproved Source – PHF: Major) shall be marked, and the food shall be disposed.

Sections 114021, 114024, 114029, 114039

Food shall be obtained from a source that complies with all applicable laws. Foods prepared in private homes may not be used or offered for sale in a food facility. Liquid, frozen and dry egg products, frozen milk products and ice cream shall be obtained pasteurized. Molluscan shellfish shall be obtained from approved sources.

13. RODENTS (MAJOR)

(THIS SUBCATEGORY SHALL BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO THE PRESENCE OF RODENTS)

This subcategory shall be marked **OUT** of compliance and the public health permit shall be suspended when one or more signs indicating an active infestation are observed.

To prevent the additional marking of minor rodent violations (#56), subcategory #13 shall include violations of subcategory #56 whenever subcategory #13 is already marked.

Examples:

- Fresh droppings, gnaw marks, nesting, grease marks, live or dead rodents in the food preparation, food storage, ware washing areas, or in the restroom (**CLOSURE**), subcategory #98 shall also be marked

CORRECTIVE ACTION:

If a rodent infestation is observed at a food facility, the permit shall be suspended, the food facility closed for a **minimum of 48 hours**, and an Office Hearing shall be issued. The permit shall be reinstated and the food facility allowed to resume operation only upon verification of complete abatement of the vermin infestation, and appropriate cleaning & sanitizing of all affected areas has been completed. Professional pest control should be utilized to prevent future reoccurrence of a vermin infestation.

Additional Violations:

- If food is contaminated by rodents, subcategory #10 (Adulterated Food: Major) shall also be marked and the food shall be disposed
- Food-contact surfaces that are contaminated by rodents shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Non-food contact surfaces that are contaminated by rodents shall also be marked in subcategory #48 (Cleaning – Non-Food Contact Surfaces)

Exceptions:

- Old rodent droppings with no evidence of active infestation shall be marked **ONLY** in subcategory #56 (Rodents: Minor)
- An active rodent infestation observed **ONLY** at the exterior refuse area shall be marked in subcategory #56 (Rodents: Minor)
- Rodent-proofing/structural violations shall be marked in subcategory #54 (Deterioration/Unapproved Materials) or #59 (Open Door/Air Curtain/Not Fully Enclosed), as appropriate

Section 114259

A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

14. COCKROACHES (MAJOR)

(THIS SUBCATEGORY SHALL BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO THE PRESENCE OF COCKROACHES)

This subcategory shall be marked **OUT** of compliance and the public health permit shall be suspended when one or more signs indicating an active infestation are observed.

To prevent the additional marking of minor cockroach violations (#57), subcategory #14 shall include violations of subcategory #57 whenever subcategory #14 is already marked.

Example:

- One or more live cockroaches are observed in the food preparation, food storage, ware washing area, customer area, or restrooms (**CLOSURE**), subcategory #98 shall also be marked

CORRECTIVE ACTION:

If a cockroach infestation is observed at a food facility, the permit shall be suspended and the food facility closed for a **minimum of 48 hours**. The permit shall be reinstated and the food facility allowed to resume operation only upon verification of complete abatement of the vermin infestation, and appropriate cleaning & sanitizing of all affected areas has been completed. Professional pest control should be utilized to prevent future reoccurrence of a vermin infestation.

Additional Violations:

- If food is contaminated by cockroaches, subcategory #10 (Adulterated Food: Major) shall also be

marked and the food shall be disposed

- Food-contact surfaces that are contaminated by cockroaches shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Non-food contact surfaces that are contaminated by cockroaches shall also be marked in subcategory #48 (Cleaning – Non-Food Contact Surfaces)

Exceptions:

- Evidence of cockroaches, but no active infestation, shall be marked in subcategory #57 (Cockroaches: Minor)
- An active cockroach infestation observed **ONLY** at the exterior refuse area shall be marked in subcategory #57 (Cockroaches: Minor)
- Structural conditions allowing for cockroach harborage shall be marked in subcategory #54 (Deterioration/Unapproved Materials)

Section 114259

A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

15. FLIES (MAJOR)

(THIS SUBCATEGORY SHALL ONLY BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO FLIES, EXCLUDING FRUIT FLIES)

This subcategory shall be marked **OUT** of compliance and the public health permit shall be suspended when an active fly infestation is observed in a food facility that would pose an imminent hazard to the public's health and safety.

To prevent the additional marking of minor flies/other insect violations (#58), subcategory #15 shall include violations of subcategory #58 whenever subcategory #15 is already marked.

Example:

- Numerous flies observed in food preparation areas contacting food and/or food contact surfaces **(CLOSURE)**, subcategory #98 shall also be marked

CORRECTIVE ACTION:

If an infestation of flies is observed at a food facility, the permit shall be suspended and the food facility closed. The permit shall be reinstated and the food facility allowed to resume operation only upon verification of complete abatement of the vermin infestation, and appropriate cleaning & sanitizing of all affected areas has been completed. Professional pest control should be utilized to prevent future reoccurrence of a vermin infestation.

Additional Violations:

- If food is observed to be contaminated by flies, subcategory #10 (Adulterated Food: Major) shall also be marked and the food shall be disposed
- Food-contact surfaces that are contaminated by flies shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Non-food contact surfaces that are contaminated by flies shall also be marked in subcategory #48 (Cleaning – Non-Food Contact Surfaces)
- Non-functional or lack of fly-exclusion device when required at delivery door, shall also be marked in subcategory #59 (Open Door/Air Curtain/Not Fully Enclosed)

Exceptions:

- When the quantity of flies observed is considered a low risk to the public's health and safety and the permit is **NOT** suspended, subcategory #58 (Flies/Other Insects: Minor) shall be marked
- Fruit flies in the facility shall be marked in subcategory #58 (Flies/Other Insects: Minor)
- Fruit flies observed in liquor bottle shall be marked in subcategory #37 (Adulterated Food: Minor)
- An active fly infestation observed **ONLY** at the exterior refuse area shall be marked in subcategory #58 (Flies/Other Insects: Minor)

Section 114259

A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

16. CLEANING/SANITIZING – FOOD CONTACT SURFACES (MAJOR)

This subcategory shall be marked **OUT** of compliance when any of the following conditions are observed: failure to properly clean and/or sanitize food contact surfaces, the absence of sanitizing solution *during* the active ware washing process, or the lack of sanitizer. If there is no sanitizer or other means of sanitizing on the premises, the EHS shall require that sanitizer be obtained and available for use as required, or the facility's permit may be suspended.

To prevent the additional marking of minor cleaning/sanitizing violations (#52), violation subcategory #16 shall include violations of subcategory #52 whenever violation subcategory #16 is already marked.

Examples:

- Food/debris encrusted on a food contact surface
- **Ware washing** sink is missing, non-functional, or clogged, and no other approved means of cleaning and sanitizing is available (**CLOSURE**), subcategory #98 shall also be marked
- During *active manual* ware washing, water temperature in the 1st compartment is below 90°F, unless specified by manufacturer's instruction label
- No detectible sanitizer is observed *during active* manual ware washing
- No approved detergent sanitizer observed during ware washing at a two compartment sink
- Food residue observed on washed/stored utensil
- Failure to sanitize cutting board as required when changing food products
- Dirty shelf with direct food contact in refrigeration unit
- A sponge or soiled wiping cloth is used to wipe off food contact surfaces
- Re-using a tasting spoon without first washing, rinsing, and sanitizing (food shall be disposed)
- Soiled linen or soiled fabric implement observed in direct contact with food
- Observed employee dry utensils with a soiled towel

N/A This subcategory shall be marked N/A only when there are no food-contact surfaces to clean and sanitize such as when only prepackaged foods are sold.

N/O This subcategory shall be marked N/O if there are no cleaning and sanitizing operations taking place at the time of inspection. However, the EHS should ask how food contact surfaces are cleaned and sanitized to ensure they are using appropriate methods when the EHS is not there.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

A food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils. The food facility shall cease operation immediately. The food facility shall remain closed until a method to clean and sanitize equipment or utensils is provided.

If a food facility is found operating with gross contamination of food-contact surfaces that may result in the contamination of food products, the EHS shall suspend the permit to operate until the food facility is able to properly clean and sanitize equipment or utensils. The EHS shall require that all equipment and utensils be cleaned and sanitized prior to reinstating the permit.

Exceptions:

- If no water is available or water temperature measured is <110°F throughout facility, **ONLY** subcategory #17 (No Water/No Hot Water: Major) shall be marked
- If *during active manual ware washing*, the ware wash solution is measured between 90°F – 99°F, **ONLY** subcategory #52 (Cleaning/Sanitizing: Minor) shall be marked
- If *during active manual ware washing* low sanitizer concentration is observed but is corrected at time of inspection, **ONLY** subcategory #52 (Cleaning/Sanitizing: Minor) shall be marked
- If *no active ware washing* is observed, and sanitizer is not available at the facility but is obtained by the end of the inspection, **ONLY** subcategory #52 (Cleaning/Sanitizing: Minor) shall be marked
- If a ware washing sink is missing, non-functional, clogged, but an approved alternate method of cleaning and sanitizing is available (e.g., mechanical warewasher), **ONLY** subcategory #60 (Sinks/Fixtures/Supply Line) or #61 (Drain Lines/Floor Sinks/Floor Drains) shall be marked as appropriate
- A ware washing sink in disrepair (e.g., detached from wall, leaking faucet, leaking drain line) shall be marked **ONLY** in subcategory #60 (Sinks/Fixtures/Supply Line) or #61 (Drain Lines/Floor

Sinks/Floor Drains), as appropriate

- Water temperature at a ware washing sink faucet measured between 110°F - 119°F and chemical sanitizer is used, shall be marked **ONLY** in subcategory #52 (Cleaning/Sanitizing: Minor)
- Water temperature throughout the facility measured between 110°F - 119°F shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- Observed employee dry utensils with a clean towel shall be marked **ONLY** in subcategory #52 (Cleaning/Sanitizing: Minor)

Training Provided:

- Training shall be provided as required and subcategory #87 shall be marked

Sections 114097, 114099, 114115, 114117, 114135, 114185

Equipment food contact surfaces, utensils, and multi-service utensils shall be cleaned using a manual method: wash with water (at least 100°F) and cleanser; rinsing in clean water; rinsing in final sanitizing solution. All utensils and equipment shall be clean. Food-contact surfaces and utensils shall be cleaned and sanitized each time there is a change in process between different raw animal products, produce, and ready-to-eat foods, and at least every 4 hours based on the temperature of the room.

17. NO WATER/NO HOT WATER – FOOD PREPARATION FACILITY (MAJOR)

(THIS SUBCATEGORY WILL BE MARKED FOR CLOSURE DUE TO LACK OF AN ADEQUATE, PRESSURIZED, PROTECTED SOURCE OF POTABLE WATER OR THE LACK OF HOT WATER THROUGHOUT A FACILITY AT THE TIME OF INSPECTION)

This subcategory shall be marked **OUT** of compliance if a facility lacks water, OR is involved with food preparation/uses multi-service utensils and lacks hot water of at least 110°F.

To prevent the additional marking of minor water violations (#62), violation subcategory #17 shall include violations of subcategory #62 whenever violation subcategory #17 is already marked

Examples:

- Water temperature measures less than 110°F **ONLY** at the faucet of the ware washing sink
- No water available throughout the facility, (inclusive of the ware washing sink) **(CLOSURE)**, subcategory #98 shall also be marked
- Water is measured <110°F throughout the food facility **(CLOSURE)**, subcategory #98 shall also be marked
- Water temperature is measured <110°F throughout the facility, however it is restored between 110-119°F by the end of the inspection. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to a minimum of 120°F at the time of re-inspection, the permit shall be suspended.

COS This subcategory shall be marked COS to indicate the water temperature has been restored to a minimum of 120°F prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

A food facility that prepares food shall not operate if there is no water, no hot water (below 110°F) or the water supply is contaminated. The food facility shall cease operation immediately and remain closed until hot water or potable water is restored. If found operating, the EHS shall suspend the permit to operate until hot water or a potable supply of water is available. The EHS shall ensure that any food items prepared using non-potable water are disposed of and ice machines are cleaned and sanitized.

If there is no hot water (below 110°F) available to the entire facility and this cannot be immediately corrected (relighting a pilot light for example) then food preparation must cease.

Exceptions:

- Ware washing sink is missing, non-functional, clogged (no other approved means of cleaning and sanitizing available) shall be marked **ONLY** in subcategory #16 (Cleaning/Sanitizing: Major)
- Water temperature at a ware washing sink faucet measured between 110°F - 119°F and chemical sanitizer is used, shall be marked **ONLY** in subcategory #52 (Cleaning/Sanitizing: Minor)
- Water temperature throughout the facility measured between 110°F - 119°F shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- No water/water measured <90°F only at a **critical** hand washing sink shall be marked **ONLY** in

subcategory #26 (Critical Sink/Fixture)

- No water/water measured <110°F only at a **critical** food preparation sink shall be marked **ONLY** in subcategory #26 (Critical Sink/Fixture)
- **Non critical sinks** which do not meet the required minimum water temperatures (120°F for food preparation OR 100°F for hand washing sink) shall be marked **ONLY** in subcategory #62 (No Hot or Warm Water: Minor)
- No water or cold water at a any **non critical** sink shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)

Sections 114192, 114195

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet, unless otherwise specified. The water supply shall be from a water system approved by the EHS or the local enforcement agency.

SECTION II

FOOD TEMPERATURES / METHODS

(4 point deduction)

18. HOLDING OF PHF – MULTIPLE SERVINGS (MINOR)

This subcategory shall be marked **OUT** of compliance when food temperature violations are the result of improper holding and are found within the specified temperature range of 42°F/46°F – 49°F or 131°F-134°F.

Examples:

- Multiple PHF items or servings holding in the range of 131°F – 134°F in steam table
- Multiple PHF items or servings holding in the range of 42°F/46°F – 49°F in refrigeration unit
- Multiple PHF items or servings held at room temperature exceeding two hours preparation time and are in the range of 42°F – 49°F or 131°F – 134°F
- Multiple PHF items observed during the thawing process and in the range of 42°F – 49°F in excess of 2 hours
- Potentially hazardous food(s) stored above 135°F is not destroyed at the end of the operating day

N/A This subcategory shall be marked N/A when the food facility **does not** store/serve/sell PHF.

N/O This subcategory shall be marked N/O when the food facility **does** store/serve/sell PHF, but no foods are being held hot or cold during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violations:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #24a (Equipment Disrepair - Refrigeration) or #47 (Disrepair) as appropriate
- When improper thawing method causes PHF to be in the Temperature Danger Zone, subcategory #36 (Thawing) shall also be marked
- A single serving of PHF found in the range of 50°F – 130°F shall also be marked in subcategory #19 (Holding – Single Serving: Minor)

Exceptions:

- If subcategories #1 - #5 are marked, and minor holding violations (#18) are also observed, the minor holding violations shall **ONLY** be documented in subcategory #1 (Holding: Major)
- Improper holding of *unpasteurized pooled eggs* shall be marked **ONLY** in subcategory #2
- Improper holding of *unpasteurized raw shell eggs* shall be marked **ONLY** in subcategory #20

Training Provided:

- Training shall be provided as required and subcategory #92 shall be marked

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°F/45°F or at or above 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held at or below 45°F: raw shell eggs, unshucked live molluscan shellfish, food held in serving lines and salad bars during periods not to exceed 12 hours in any 24-hour period; pasteurized milk and pasteurized milk products in sealed original containers; and PHF held during transportation exceeding 30 minutes.

19. HOLDING OF PHF – A SINGLE SERVING (MINOR)

This subcategory shall be marked **OUT** of compliance when a food temperature violation is the result of improper holding of a single serving of PHF and is found within the Temperature Danger Zone of 42°F/46°F – 134°F.

Example:

- A single serving of PHF is found holding in the range of 42°F/46°F – 134°F

N/A This subcategory shall be marked N/A when the food facility **does not** store/serve/sell PHF

N/O This subcategory shall be marked N/O when the food facility **does** store/serve/sell PHF, but no PHF are being held hot or cold during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violations:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #24a (Equipment Disrepair - Refrigeration) or #47 (Disrepair) as appropriate
- Multiple servings of PHF found in the range of 42°F – 49°F/131°F – 134°F shall also be marked in subcategory #18 (Holding – Multiple Servings: Minor)

Exception:

- If subcategories #1 – #5 are marked, and minor single serving holding violations (#19) are also observed, the minor single serving holding violations shall **ONLY** be documented in subcategory #1 Holding (major)

Training Provided:

- Training shall be provided as required and subcategory #92 shall be marked

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°/45° F or at or above 135° F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held at or below 45° F: raw shell eggs, unshucked live molluscan shellfish, food held in serving lines and salad bars during periods not to exceed 12 hours in any 24-hour period; pasteurized milk and pasteurized milk products in sealed original containers; and PHF held during transportation exceeding 30 minutes.

20. HOLDING OF UNPASTEURIZED RAW SHELL EGGS

This subcategory shall be marked **OUT** of compliance for the improper storage of raw shell eggs.

Examples:

- Previously refrigerated raw shell eggs stored at 46°F – 134°F
- Raw shell eggs held at room temperature past 2 hours for preparation at the grill line

N/A This subcategory shall be marked N/A when the food facility does not store/serve/sell raw shell eggs.

N/O This subcategory shall be marked N/O when the food facility sells unpasteurized raw shell eggs, but has no raw shell eggs at the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #24a (Equipment Disrepair - Refrigeration) or #47 (Disrepair) as appropriate

Exception:

- If subcategories #1 - #5 are marked, and subcategory #20 violations are also observed, subcategory #20 violations shall **ONLY** be documented in subcategory #1 (Holding: Major)

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°/45° F or at or above 135° F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held at or below 45° F: raw shell eggs, unshucked live molluscan shellfish, food held in serving lines and salad bars during periods not to exceed 12 hours in any

24-hour period, pasteurized milk and pasteurized milk products in sealed original containers and PHF held during transportation exceeding 30 minutes.

21. COOLING/REHEATING – IMPROPER METHOD (MINOR)

This subcategory shall be marked **OUT** of compliance for utilizing an improper **method** of rapid cooling or reheating within time & temperature parameters.

Examples:

- PHF in large pot/container cooling in refrigerator, but is still within time & temperature parameters
- Steam table unapproved for re-thermalization being used to reheat PHF, and the food items are still within time and temperature parameters

N/A This subcategory shall be marked N/A when the food facility **does not** cool or reheat PHF

N/O This subcategory shall be marked N/O when the food facility **does** cool and/or reheat PHF, but these processes are not observed at the time of the inspection

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exceptions:

- If subcategories #1 - #5 are marked, and minor cooling/reheating violations (#21) are also observed, the minor cooling/reheating violations shall **ONLY** be documented in subcategory #4 (Reheating: Major) or #5 (Cooling: Major) as appropriate
- If the time & temperature parameters for cooling or reheating have been exceeded, **ONLY** subcategory #4 (Reheating: Major) or #5 (Cooling: Major) shall be marked

Training Provided:

- Training shall be provided as required, and subcategory #91 and/or #94 shall be marked.

Sections 114002, 114016

All potentially hazardous foods shall be rapidly cooled in accordance with the required time & temperature criteria method; 135°F to 41°F within 6 hours and, during this time the decrease in temperature from 135°F to 70°F shall occur within two hours; within 4 hours to 41°F or less if prepared from ingredients at ambient temperature. The rapid cooling of potentially hazardous foods shall be accomplished using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient and/or using ice paddles; inserting appropriately designed containers in an ice bath and stirring frequently, and in accordance with an HACCP plan adopted pursuant to this part. Ready-to-eat food taken from a commercially processed intact package, shall be heated to a temperature of at least 135°F for hot holding.

FOOD STORAGE

(4 point deduction)

22. IMPROPERLY COVERED/LABELED/ELEVATED

This subcategory shall be marked **OUT** of compliance for violations involving improper food storage.

Examples:

- Open containers of food observed in the walk in refrigerator subject to overhead contamination
- Food containers stored on the ware washing sink drain board
- Food stored in an unapproved area (e.g. outside, cargo containers, toilet room or locker room)
- Double-stacking food inside the refrigerator without adequate protection of the food product
- Food in containers that are not water proof/rodent proof stored on the floor
- Working food containers, such as those located at the rear storage area, are missing labels that identify the food by common name in English (except food that can be easily identified)
- Produce and pre-packaged non-PHF foods displayed outside without overhead protection
- Food not stored at least 6 inches above the floor surface
- Food stored in the plumbing compartment of a mobile food facility
- Over-stocking the refrigerator resulting in poor air circulation

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall

be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Damaged food containers shall also be marked in subcategory #47 (Disrepair)

Exceptions:

- Open ready-to-eat food stored below/adjacent to open raw meat/poultry/fish/eggs shall be marked **ONLY** in subcategory #23 (Raw/Ready to Eat Food – Exposed to Possible Cross Contamination)
- Food adulterated/contaminated due to improper storage shall be marked **ONLY** in subcategory #10 (Adulterated Food: Major) and the food shall be disposed

NOTE: Working containers of bulk foods stored adjacent to, and used during active food preparation at the cook line DO NOT require labels.

Sections 114327, 114047, 114049, 114051-55, 114185

Adequate and suitable space shall be provided for the storage of food. Food shall be covered and stored as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor. Pressurized beverage containers, cased food in water proof containers such as water, bottles, or cans, and milk containers in plastic crates may be stored on the floor that is clean and not exposed to moisture.

23. RAW/READY TO EAT FOOD – EXPOSED TO POSSIBLE CROSS-CONTAMINATION

This subcategory shall be marked **OUT** of compliance for violations that would expose raw/ready-to-eat food to possible cross-contamination from raw meat, poultry, fish, or eggs during preparation, storage or display.

Examples:

- Open raw beef stored in direct contact with open raw chicken
- Open raw chicken stored above open raw or cooked ready-to-eat food (e.g., produce)
- Open carton of raw shell eggs stored above uncovered ready to eat food

N/A This subcategory shall be marked N/A if the food facility **ONLY** serves or sells ready to eat food

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exception:

- Ready-to-eat foods adulterated/contaminated from raw meat, poultry, fish or eggs shall be marked **ONLY** in subcategory #10 (Adulterated Food: Major) and the food shall be disposed

Section 113986

Food shall be protected from cross-contamination.

24. FOOD NOT PROTECTED FROM CONSUMER

This subcategory shall be marked **OUT** of compliance for violations involving food display methods or the failure to protect food from consumers.

Examples:

- Missing food compartment
- Open food items in a warming oven that is accessible to the consumer
- Food displayed off of the mobile food facility
- Consumer enters / exits / passes through the mobile food facility
- Open storage of non-prepackaged or ready-to-eat food that is accessible to consumers (i.e., condiments)
- Food displayed without a sneeze guard or the sneeze guard is inadequate to protect food

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exception:

- Customer self service machine with unapproved lever-type dispenser (e.g., soda machine) shall be marked **ONLY** in subcategory #50 (Unapproved Type/Improper Use/Improper Installation)

Sections 114060, 114303

Unpackaged food shall be displayed, shielded, and dispensed in a manner that protects the food from contamination.

24a. EQUIPMENT DISREPAIR - REFRIGERATION

This subcategory shall be marked **OUT** of compliance for violations involving non-functioning refrigeration equipment.

Examples:

- Missing mechanical refrigeration
- Refrigeration unit not holding required temperature

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Section 114175

Refrigeration equipment shall be fully operative and in good repair.

PLUMBING / FIXTURES

(4 point deduction)

25. BACKFLOW/BACK SIPHONAGE

This subcategory shall be marked **OUT** of compliance for violations involving cross connections.

Examples:

- A food preparation, hand washing, or 3 compartment sink without a backflow prevention device installed and has a hose attached which extends below the rim of the sink
- A mobile food facility is missing a connection which is constructed so that backflow and other contamination of the water supply is prevented
- A mobile food facility is permanently connected to a water line

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exceptions:

- If the hose attached is unapproved, but a functional backflow prevention device is installed, **ONLY** subcategory #60 (Sinks/Fixtures/Supply Line) shall be marked
- If the backflow prevention device is damaged/leaking, **ONLY** subcategory #60 (Sinks/Fixtures/Supply Line) shall be marked

Sections 114192, 114193, 114225, 114326

The potable water supply shall be protected with backflow or back siphonage protection devices, required by applicable plumbing codes. The mobile food facility shall be constructed so that backflow and other contamination of the water supply is prevented. Potable water sources shall be maintained so as to minimize the possibility of contamination.

26. CRITICAL SINK/FIXTURE (HAND WASHING/FOOD PREPARATION)

This subcategory shall be marked **OUT** of compliance when a critical sink (*hand washing, janitorial, or food preparation*) is observed to be missing, non-functional, clogged, no cold and/or hot water.

Examples:

- No water or warm water (measured <90°F) at a **critical** hand washing sink. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to a minimum of 100°F at the time of re-inspection, the permit shall be suspended.
- No water or hot water (measured <110°F) at a **critical** food preparation sink. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to a minimum of 120°F at the time of re-inspection, the permit shall be suspended.
- Water temperature measured >108°F at a **critical** hand washing sink where the water temperature is not readily adjustable. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored the permit

shall be suspended.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exceptions:

- Water measured <110°F throughout the food facility (inclusive of the ware washing sink) shall be marked **ONLY** in subcategory #17 (No Water/No Hot Water: Major)
- If the ware washing sink is missing, non-functional, clogged and no other approved means of cleaning and sanitizing is available, **ONLY** subcategory # 16 (Cleaning/Sanitizing: Major) shall be marked
- An unapproved or damaged sink that is fully operational shall be marked **ONLY** in subcategory #60 (Sinks/Fixtures/Supply Line)
- Maximum water temperatures measured in the range of 110-119°F at a **critical** food preparation sink shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- Maximum water temperatures measured in the range of 90-99°F at a **critical** hand washing sink shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- No water or maximum water temperature measured is <110°F at a **non critical** food preparation sink shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- No water or maximum water temperature measured is <90°F at a **non critical** hand washing sink shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- Water temperature measured >108°F at a **non critical** hand washing sink where the water temperature is not readily adjustable shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)
- Open food products stored inside and in direct contact with the hand washing sink shall be marked **ONLY** in subcategory #10 (Adulterated Food: Major) and the food shall be disposed
- Easily moveable unopened foods stored inside/on top of hand washing sink shall be marked **ONLY** in subcategory #27 (Risk for Contamination)
- Easily moveable linen or equipment/utensils stored inside/on top of hand washing/food preparation sink shall be marked **ONLY** in subcategories #45 (Interior Premises/Linens/Living-Sleeping Quarters), and/or #49 (Storage) as appropriate
- Easily moveable chemical containers stored inside/on top of hand washing/food preparation sink shall be marked **ONLY** in subcategory #43 (Hazardous Materials/Chemicals: Minor)

NOTE: To determine if a sink is a *critical* sink, there must be no other sink available within a reasonable distance approved for the same use by the enforcement agency. Conversely, a sink is a *non critical* sink if there is at least one other sink available within the area (e.g., restroom, food preparation area) which is approved for the same use by the enforcement agency.

Sections 113953, 114163, 114190, 114279

Hand washing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees. All plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances.

FOOD

(4 point deduction)

27. RISK FOR CONTAMINATION

This subcategory shall be marked **OUT** of compliance when food is being prepared in an unapproved area, or when conditions or actions place the food at risk.

Examples:

- Preparing food on the floor
- Preparing food outside, or any other unapproved area
- Disposing of mop water in a food preparation sink
- Food thawing in an unapproved sink
- Using a cutting board on top of a trash can
- Foods thawing in a container in the 3 compartment sink which has not been cleaned and sanitized (no food preparation sink available)

- Food stored on ware washing sink drain board
- Insect control device installed above open food, food contact surfaces, utensils, equipment, or linen
- Handle of serving utensil is submerged/in direct contact with ready to eat food
- Employee using bare hands to place “left over” food in a carry out container
- Food preparation that is beyond the scope of the operation (e.g., hot holding at a grilling cart)

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exceptions:

- A submerged ice scoop handle at the ice machine shall be marked **ONLY** in subcategory #49 (Storage)
- Use of an unapproved food equipment lubricant shall be marked **ONLY** in subcategory #30 (Hazardous Materials/Chemicals: Major)
- Food not protected from customers shall be marked **ONLY** in subcategory #24 (Food Not Protected from Consumer)
- Ready to eat food contaminated from raw animal food products shall be marked **ONLY** in subcategory #10 (Adulterated Food: Major) and the food shall be disposed

NOTE: A ware washing sink may be used for food preparation if: 1) no food preparation sink is available, and 2) the ware washing sink has been cleaned & sanitized prior to use.

Sections 113961, 113980, 114123, 114185, 114303, 114305, 114326

All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage.

28. UNAPPROVED SOURCE – NON-PHF (MINOR)

This subcategory shall be marked **OUT** of compliance for violations involving NON-PHF that is obtained from a source that does not comply with all applicable laws.

Examples:

- Chocolate chip cookies baked in a private home
- Home grown produce used/offered for sale at the food facility

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violations:

- If PHF from unapproved source are observed in addition to NON-PHF from unapproved source, subcategory #12 (Unapproved Source – PHF: Major) shall also be marked
- Missing invoices shall also be marked in subcategory #76 (Missing Invoice Copies)

NOTE: When invoice copies are not available to verify the source of the Non-PHF item during the inspection, the food item shall be red tagged, an Office Hearing shall be issued, and **ONLY** subcategory #76 (missing invoice copies) shall be marked. If the source cannot be verified at the Office Hearing, then subcategory #28 (Unapproved Source – Non-PHF: Minor) shall be marked, and the food shall be disposed.

Section 114021

Food shall be obtained from a source that complies with all applicable laws. Foods prepared in a private home may not be used or offered for sale in a food facility.

29. REUSED/RE-SERVED

This subcategory shall be marked **OUT** of compliance to indicate when previously served food is re-served to a different customer or used in the preparation of another dish.

Examples:

- Re-served tortilla chips or salsa
- Previously served steamed rice used in the preparation of fried rice
- Open pitcher of coffee creamer re-served to another customer

N/A This subcategory shall be marked N/A if the facility only handles prepackaged foods.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

NOTE: A container of food that is not potentially hazardous may be transferred from one consumer to another if the food is dispensed so that it is protected from contamination and the container is closed between uses, e.g., a narrow-neck bottle containing catsup, steak sauce, or wine, or if the food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition, and if the food is checked on a regular basis.

Section 114079

Food that has been served or sold and in the possession of a consumer that is unused or returned by the consumer shall not be offered as food for human consumption.

OPERATIONS

30. HAZARDOUS MATERIALS/CHEMICALS (MAJOR)

This subcategory shall be marked **OUT** of compliance for violations involving the improper use of pesticides, insecticides, rodenticides, or non-food chemicals that pose an imminent health hazard to the public's health and safety.

To prevent the additional marking of minor hazardous materials/chemical violations (#43), subcategory #30 shall include violations of subcategory #43 whenever subcategory #30 is already marked.

Examples:

- An unapproved insecticide used inside the food facility
- Non-food chemicals stored in a food container
- A non-food grade lubricant used on food equipment

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violations:

- Food-contact surfaces that have been contaminated by hazardous materials or chemicals shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Non-food contact surfaces that have been contaminated by hazardous materials or chemicals shall also be marked in subcategory #48 (Cleaning – Non Food Contact Surfaces)
- Food that has been adulterated by hazardous materials or chemicals shall also be marked in subcategory #10 (Adulterated Food: Major) and the food shall be disposed

Exceptions:

- Improper storage of pesticides, insecticides, rodenticides, or non-food chemicals shall be marked **ONLY** in subcategory #43 (Hazardous Materials/Chemicals: Minor)
- Whenever subcategory #30 is marked, and minor hazardous materials/chemical violations (#43) are also observed, the minor hazardous materials/chemical violations shall **ONLY** be documented in subcategory #30

Section 114254

All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food-contact surfaces, utensils, or packaging materials.

31. EMPLOYEE PRACTICES (MINOR)

This subcategory shall be marked **OUT** of compliance to indicate violations related to employee practices. Examples:

- Employee observed eating, chewing gum, or using tobacco products in the food preparation area
- Employee observed sitting on a food preparation table
- Employee observed drinking from an open cup (no cover) in the food preparation area

N/O This subcategory shall be marked N/O for retail operations only in the **RARE** case when there are no food employees present at the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violation:

- A food employee that did not wash their hands after eating, drinking, or using tobacco products and resumes preparing food shall also be marked in subcategory #7 (Hand washing: Major)

Exception:

- An employee's beverage container placed directly on a food contact surface shall be marked **ONLY** in subcategory #68 (Dressing Room/Personal Items)

NOTE: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of employee's hands, the container, non-prepackaged food, and food contact surfaces.

Sections 113967, 113977

No employee shall eat, drink, or smoke in any work area or commit any act that contaminates food or food-contact surfaces.

CONSUMER PROTECTION

(4 point deduction)

32. GULF COAST OYSTER WARNING SIGNS

This subcategory shall be marked **OUT** of compliance to indicate the lack of a sign, warning of the risk associated with the consumption of raw untreated oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas between the dates of November 1st and March 31st.

Examples:

- Required warning signs missing/not posted
- Required warning signs do not conform to size/language specifications

N/A This subcategory shall be marked N/A when Gulf Coast oysters are not sold or served in the food facility.

N/O This subcategory shall be marked N/O when Gulf Coast oysters are sold or served in the facility, but none are observed at the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Exceptions:

- Failure to maintain shellfish tags/labels for 90 days from the date of harvest and/or in chronological order shall be marked in subcategory #42 (Shellfish Tags/Labels: Improperly Maintained)
- When shellfish tags/labels are unavailable at the time of inspection, subcategory #12 (Unapproved Source – PHF: Major) shall be marked
- When untreated raw Gulf Coast oysters harvested between the dates of April 1st – October 31st are found on the premises of a food facility, subcategory #10 (Adulterated Food: Major) shall be marked

Section 114090, Title 17-CCR

All retail food facilities that offer untreated raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product.

33. LABELS/MISREPRESENTED – CONSUMER FOODS

This subcategory shall be marked **OUT** of compliance for violations regarding the proper labeling of consumer foods or truth in advertising.

Examples:

- Menu board not labeled in English
- Consumer pre-packaged food products not labeled in English
- Pre-packaged food without the required labeling information to include: common name, name and address of manufacturer, packer or distributor, ingredients listed in descending order of predominance by weight; net weight of contents
- Bulk food containers for consumer self-service are missing required labeling information
- Lack of “use by” date on a PHF oxygen-reduced packaged at the facility
- When the fat content of ground beef exceeds the labeled 15% or 22%
- Pre-cooked weight of food item is less than advertised
- “Fresh” fish is advertised, but the fish was previously frozen
- Burrito advertised as a “1 lb.” but the product weighs 14.5 oz.
- Primal cut information missing from the label on package of cut of meat
- Use of deceptive lighting to misrepresent freshness of meat

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. Types of corrective actions may include closure, food disposal, red tagging, etc. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.**

Exceptions:

- If ground sirloin/round/hamburger exceeds 30% fat content/ground chuck exceeds 26% fat content/ground pork exceeds 50% fat content, **ONLY** subcategory #10 (Adulterated Food: Major) shall be marked
- Korean rice cakes missing the required label issued by the Korean Rice Cake Association Corporation shall **ONLY** be marked in subcategory #1 (Holding: Major), #18 (Holding – Multiple Servings: Minor), or #19 (Holding – Single Serving: Minor)
- Asian rice-based noodles missing the required label/label information shall **ONLY** be marked in subcategory #1 (Holding: Major), #18 (Holding – Multiple Servings: Minor), #19 (Holding – Single Serving: Minor) as appropriate
- A food facility which has not complied with nutritional/caloric information disclosure shall be marked in subcategory #106 (Other)

Sections 114057, 114087, 114089, 114093, 114429, Sherman Food, Drug and Cosmetic Law, 21 C.F.R. 100 - Food Labeling

Packaged food and self-service bulk food must be properly labeled. Every bakery product shall have a protective wrapping that shall bear a label that complies with the labeling requirements, unless sold directly to the consumer or another facility, as set forth in Sherman Food, Drug and Cosmetic Law. Any food is misbranded if its labeling is false or misleading; if it's offered for sale under the name of another food; or if it's an imitation of another food for which a definition and standard of identity has been established by regulation.

34. DISCLOSURE NOTIFICATION

This subcategory shall be marked **OUT** of compliance when the facility fails to provide disclosure to the customer that a food or food ingredient is served less than thoroughly cooked. This subcategory shall also be marked for failure to disclose when a confectionary contains alcohol in excess of ½% by weight.

Examples:

- Caesar salad dressing contains unpasteurized raw egg and is not disclosed
- A confectionary contains more than ½% alcohol and is not prominently displayed/disclosed
- Hamburgers are routinely served medium rare without notifying the consumer

N/A This subcategory shall be marked N/A when the food facility does not serve raw/undercooked animal foods AND confectionaries containing alcohol in excess of ½% by weight.

N/O This subcategory shall be marked N/O when the EHS is unable to determine if the required verbal consumer advisory was provided.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. **The violation shall be marked and points shall be deducted.** A re-inspection date may be scheduled to confirm continued compliance.

Additional Violation:

- When a food facility **intentionally** undercooks meat or eggs and lacks adequate disclosure, subcategory #3 (Cooking) shall also be marked.

Exceptions:

- When a food facility **unintentionally** undercooks meat or eggs, **ONLY** subcategory #3 (Cooking) shall be marked
- Missing Gulf Coast oyster warning signs shall be marked in subcategory #32 (Gulf Coast Oyster Warning Signs)

NOTE: A consumer advisory for sashimi, sushi, seared Ahi-tuna, and steak tartar is not required because it is common knowledge that these items are served raw.

Sections 114090, 114093

Ready-to-eat foods containing raw egg and unpackaged confectionary foods containing more than 1/2% alcohol may be served if the facility notifies the consumer. Food may be served if less than thoroughly cooked if the facility notifies the consumer orally, or in writing, at the time of ordering, or if the consumer orders it less than thoroughly cooked.

FOOD SAFETY CERTIFICATION

(4 point deduction)

35. VALID FOOD SAFETY CERTIFICATION

This subcategory shall be marked **OUT** of compliance, an Office Hearing issued and points deducted **ONLY** when:

- There is prior documentation (i.e., directives issued to operator on the previous inspection report) verifying that the operator was directed to provide a valid food safety certificate within 60 days AND the EHS has determined the food facility has continued to operate without a valid food safety certificate in excess of 60 days

N/A This subcategory shall be marked N/A for food facilities that handle only pre-packaged foods.

N/O This subcategory shall be marked N/O, and the operator directed to provide a valid food safety certificate within 60 days, under the following circumstances:

- A new facility
- Change of ownership
- Expired certificate
- A certified food employee is no longer employed at the facility

Section 113947

All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Food facilities that prepare, handle, or serve non-prepackaged PHF, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination.

SECTION III

FOOD / METHODS

36. THAWING

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for improper thawing methods.

Examples:

- PHF thawing under running water in excess of 2 hours
- PHF thawing in a food preparation sink without running water and not completely submerged
- Food thawed in a microwave but is not immediately prepared

Additional Violations:

- PHF found thawing for greater than 2 hours and out of temperature shall also be marked in subcategory #1 (Holding: Major), #18 (Holding – Multiple Servings: Minor) or #19 (Holding – Single Serving: Minor), as appropriate
- Problems with a freezer that causes thawing shall be marked in subcategory #47 (Disrepair)
- Improper thawing of PHF in a janitorial sink or hand washing sink shall also be marked in subcategory #27 (Risk for Contamination)

Training Provided

- Training shall be provided as required and subcategory #93 shall be marked

Section 114020

Frozen PHF shall be thawed by using one of the following methods: in refrigeration units; completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain; in a microwave; or as part of the cooking process.

37. ADULTERATED FOOD (MINOR)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance when food is observed to be spoiled or if food products have been adulterated and pose a low risk to the public's health and safety.

Examples:

- Meat, fish or poultry products that have the appearance of spoilage
- Linen used as lining in the bread basket is not changed between customers
- PHF oxygen reduced package exceeds a "use by" date
- Food infesting insects (e.g., beetles, moths, larvae), ants, gnats observed in food
- Fruit flies observed in liquor bottle
- A soda can stored in ice bin (ice intended for consumption – ice shall be disposed)
- A can is swollen or is significantly dented at the rim/seam
- Condensate from refrigerator dripping onto raw meat/poultry
- Hair found in food
- Lining food containers with newspaper
- Produce not thoroughly washed in potable water prior to cutting, cooking or serving
- Effective January 1, 2011, foods containing **artificial** trans-fat of 0.5 grams/serving or more may not be stored, distributed, served by, or used in the preparation of any foods. Food sold or served in the manufacturer's original sealed package are exempt

Additional Violation:

- Leaking condensate due to equipment disrepair shall also be marked in subcategory #47 (Disrepair)

Exceptions:

- Whenever subcategory #10 (Adulterated Food: Major) is marked, and minor adulterated food violations (#37) are also observed, the minor adulterated food violations shall **ONLY** be documented in subcategory #10
- Food that has been adulterated and would pose an imminent health hazard to the public shall be marked **ONLY** in subcategory #10 (Adulterated Food: Major) and the food shall be disposed
- Acidic food capable of leaching found in unapproved lead glazed containers shall be marked in subcategories #10 (Adulterated Food: Major) and subcategory #50 (Unapproved Type/Improper Use/Improper Installation)

- Non-Acidic foods stored in enamel/ceramic/stoneware pots or pans or lead glazed containers shall **ONLY** be marked in subcategory #50 (Unapproved Type/Improper Use/Improper Installation)
- Oil, shortening, or margarine containing **artificial** trans-fat of 0.5 grams/serving or more used in spreads or for frying until December 31, 2010 shall be marked in subcategory #107 (Other)
- Failure to maintain nutritional facts labels for food/food additives which contain any fat, oil, or shortening for as long as the food(s) are stored, distributed, served by, or used in the preparation of foods shall be marked in subcategory #107 (Other)

CORRECTIVE ACTION:

- Food found to be contaminated or adulterated and which poses a low risk to the public's health and safety may be voluntarily discarded, impounded until a decision is made by the local health agency, or rendered safe for human consumption by an approved method. In addition, the EHS should ensure that management and employees are aware of the risk of serving contaminated or adulterated food.

NOTE: Spoilage is a naturally occurring process that changes the characteristics (e.g., fragrance, taste, texture, and appearance) of the food by natural organisms rendering the food unfit for consumption. Sell by or expiration dates of food products (e.g., milk, cheese, potato chips) that are not enforced by this Department shall not be marked in any subcategory. Instead, the EHS shall recommend that the owner/operator discontinue the sale of the food based on the expiration date.

Foods found containing artificial trans-fat of 0.5 grams/serving or more shall be red tagged and an Office Hearing shall be issued.

Sections 113980, 113992, 114057, 114185

All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. PHF that are packed by the food facility in reduced-oxygen packaging that creates anaerobic conditions shall be plainly date coded.

38. IMPROPER INSPECTION AT DELIVERY/TRANSPORTATION (1 point deduction)

This subcategory shall be marked **OUT** of compliance for the improper inspection of food upon delivery and the improper transportation of food items.

Examples:

- Manager observed accepting food without inspecting for temperature abuse, vermin and/or adulteration
- Facility receives PHF that was in transit for more than 30 minutes without approved method of temperature control

Additional Violations:

- If facility transports PHF longer than 30 minutes and PHF is found above 45°F, violation subcategories #1 (Holding: Major), #18 (Holding – Multiple Servings: Minor) or #19 (Holding – Single Serving: Minor) shall also be marked, as appropriate
- A delivery that is *accepted* and is found to be adulterated shall also be marked in subcategory #10 (Adulterated Food: Major) or #37 (Adulterated Food: Minor), as appropriate

Training Provided

- Training shall be provided as required, and subcategory #89 shall be marked

Sections 113980, 113982, 113996, 114035, 114037

All food shall be transported so as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination. Food shall be inspected upon receipt and prior to use, storage or resale. Food shall be protected from contamination and maintained at proper temperatures during transport.

OPERATIONS

39. CUSTOMER SELF-SERVICE UTENSILS (1 point deduction)

This subcategory shall be marked **OUT** of compliance when a serving utensil or other approved device or mechanism for dispensing food is lacking or stored improperly.

Examples:

- Customer utensils stored with food contact portion exposed
 - Uncovered straws out for customer self-service
-

Sections 114063, 114065, 114075

Food in self-service containers shall be dispensed by a utensil with a handle (e.g., tongs, ladles) or other approved device or mechanism (e.g., relish dispenser) for dispensing the product. Utensils shall be dispensed from sanitary containers or approved sanitary dispensers. Single service utensils may be used only once.

40. HAND WASHING (MINOR)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance when single service soap/towel dispensers are in disrepair, missing, empty; soap or towels are of an unapproved type; hand washing less than 10 seconds.

Examples:

- Employee observed re-using single use gloves
- Empty/missing soap/towel dispenser
- Use of bar soap/unapproved cloth towels
- Non-functional heated-air hand drying device
- Washing hands in an unapproved sink (food preparation/janitorial/ware washing sink)
- Food employee observed washing hands for approximately nine seconds or less
- No soap or towel are available on the premises but are provided by the end of inspection
- Lack of hand washing supplies on the premises of a pre-packaged food facility
- Food employee observed washing hands with cold water (less 100°F)

Exceptions:

- If soap or paper towels are not available on the premises and are not provided by the end of inspection, subcategories #7 (Hand washing: Major) and #98 shall be marked **(CLOSURE)**
- Whenever subcategory #7 (Hand washing: Major) is marked, and minor hand washing violations (#40) are also observed, the minor hand washing violations shall **ONLY** be documented in subcategory #7
- If food in a sink is adulterated by an employee washing hands, subcategory #10 (Adulterated Food: Major) shall **NOT** be marked, but the food shall be disposed

Section 113953

Approved hand washing cleanser and towels or drying device shall be provided in dispensers at or adjacent to, each hand washing facility; dispensers shall be maintained in good repair.

41. HAIR RESTRAINT/OUTER GARMENTS/NAILS/RINGS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for the following violations:

Examples:

- Food employee observed preparing, serving or handling food or clean utensils without wearing hair restraints
- Food employee observed working with soiled outer garments
- Food employee observed working without adequate clothing to protect food, clean equipment, utensils or linen
- Employee wearing ring(s), other than a plain ring such as a wedding band, nail polish, acrylic nails, nails not neatly trimmed while preparing food with no gloves

NOTE: There are three different requirements regarding hair restraints:

1. Food employees such as chefs or cooks actively involved in food preparation are required to restrain **AND** cover their hair (e.g., hats, hair nets)
2. Employees who have limited contact with open foods are only required to restrain their hair (e.g., pony tail, hair pulled back from face and off shoulders)
3. Employees with no visible hair, or who only serve wrapped/prepackaged foods do not require a hair restraint or cover

Sections 113969, 113971, 113973

All employees preparing, serving or handling food or utensils shall wear hair restraints, such as hats, hair coverings, or nets that are designed and worn to effectively keep their hair from contacting non-prepackaged food, clean equipment, utensils, linen, and unwrapped single-use articles. All food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linen, and single-use articles. Gloves shall be worn if an employee has cuts, sores, rashes, artificial nails, nail

polish, or finger nails that are not clean, neatly trimmed and smooth when contacting food and food-contact surfaces.

42. SHELLFISH TAGS/LABELS – IMPROPERLY MAINTAINED (1 point deduction)

This subcategory shall be marked **OUT** of compliance for the failure to maintain shellfish certification tags/labels for 90 calendar days after the date of harvest and/or in chronological order

Examples:

- Facility is unable to provide certification tags/labels for previously sold/served containers of shellstock
- Certification tags/labels are not maintained in chronological order

Additional Violations:

- If oyster warning sign is not posted as required, subcategory #32 (Gulf Coast Oyster Warning Signs) shall also be marked
- If shellfish tag/label record keeping system is not properly maintained and shellfish tags/labels are not present with current container(s) of shellstock, subcategory #12 (Unapproved Source – PHF: Major) shall also be marked

Exception:

- If the only shellfish tag/label missing from the record keeping system is the same as the one missing from the current container of shellstock, **ONLY** subcategory #12 (Unapproved Source – PHF: Major) shall be marked

Section 114039

The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels in chronological order for 90 calendar days from the date of harvest.

43. HAZARDOUS MATERIALS/CHEMICALS (MINOR) (1 point deduction)

This subcategory shall be marked **OUT** of compliance for the improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that are a low risk to the public's health and safety.

Examples:

- A chemical spray bottle hanging from inside the hood
- An open container of degreaser stored above a food preparation area
- Sealed chemical containers stored in a food or utensil area
- Unlabeled non-food container used for the storage of non-food chemicals
- Improper storage of pesticides, insecticides, or rodenticides
- Sanitizer bucket stored on top of food preparation surface

Exception:

- Whenever subcategory #30 (Hazardous Materials/Chemicals: Major) is marked and minor hazardous materials/chemical violations (#43) are also observed, the minor hazardous materials/chemical violations shall **ONLY** be documented in subcategory #30

Section 114254

All poisonous substances, detergents, bleaches and cleaning compounds shall be stored separate from food, utensils, packaging material, and food-contact surfaces and labeled as to their contents, hazard, and use.

44. SPOILS AREA (1 point deduction)

This subcategory shall be marked **OUT** of compliance for the lack of a designated spoils area.

Examples:

- Returned/unlabeled/damaged food products are not stored in a designated area separated from food, equipment, utensils, linen, and single-use articles
- Damaged food products stored in a manner which may contribute to a vermin problem

Section 114055

All returned or damaged food products and food products from which the label has been removed shall be separated and stored in a separate area and in a manner that shall prevent adulteration of other foods and shall not contribute to a vermin problem.

45. INTERIOR PREMISES/LINEN/LIVING - SLEEPING QUARTERS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving storage of non-food related items and for violations related to sleeping and living quarters inside the premises.

Examples:

- Tools/hardware stored together with utensils in kitchen drawer
- Improper storage of recyclable containers
- Electrical cords and hardware supplies are stored on ice machine or food storage shelves
- Clean linen stored with soiled linen or in any other unapproved manner
- Bedding is observed in food storage area
- Non-solid and/or non-self closing door between living quarters and food facility
- Castoffs/non-functional or no longer used equipment stored inside the facility
- Improperly stored work apparel (chef's smock stored on food storage shelf)

Exceptions:

- Violations relating to the storage of wiping cloths shall be marked **ONLY** in subcategory #51 (Wiping Cloths)
- Employee personal items stored in a food storage/preparation area and/or equipment/utensil storage/washing area shall be marked **ONLY** in subcategory #68 (Dressing Rooms/Personal Items)

Sections 114185, 114257, 114285, 114286

The interior premises of each food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, e.g., equipment that is non-functional or no longer used. Living or sleeping quarters located on the premises of a food facility shall be separated from rooms and areas used for food facility operations by complete partitioning and solid, self-closing doors. Adequate and suitable space shall be provided for the storage of clean linen.

46. ANIMALS/PETS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance when animals are observed in the food facility.

Examples:

- Non-service animal observed in the food facility

Section 114259

Live animals may not be allowed in a food facility. Service animals that are controlled by a disabled employee or person may be allowed in areas that are not used for food preparation and that are usually open for customers if the contamination of food, clean equipment, utensils, linen, and unwrapped single-use articles cannot result.

UTENSILS / EQUIPMENT / SHELVING / CABINETS

47. DISREPAIR

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving the condition of the equipment, utensils, shelving, or cabinets.

Examples:

- Torn door gaskets/rusty shelves/missing fan guard in a refrigeration unit
- Previously secured shelving/equipment/cabinet becoming detached from wall
- Ice build up on the condenser unit in the walk-in freezer
- Cracked/leaking condensate pan in the walk-in refrigeration unit
- Damaged utensils (knives, spoons, colander, chipped dishes, and glassware)
- Cutting board has deep pits/crevices
- Frayed or deteriorated fabric implement

Additional Violations:

- Temperature violations resulting from disrepair of equipment shall also be marked in subcategory #1 (Holding: Major), #2 (Holding of Unpasteurized Pooled Eggs), #18 (Holding – Multiple Servings: Minor), #19 (Holding – Single Serving: Minor), or #20 (Holding of Unpasteurized Raw Shell Eggs), as appropriate
- Food adulteration due to leaking condensate shall also be marked in subcategory #10 (Adulterated Food: Major) or #37 (Adulterated Food: Minor), as appropriate

Exceptions:

- Cast-off items within the facility shall be marked **ONLY** in subcategory #45 (Interior

Premises/Linens/Living – Sleeping Quarters)

- Cast-off items outside the facility shall be marked **ONLY** in subcategory #71 (Exterior Premises)
- Non-working refrigeration unit used to store non-food items shall be marked **ONLY** in subcategory #50 (Unapproved Type/Improper Use/Improper Installation)

Sections 114175, 114177

All equipment and utensils shall be fully operative and in good repair.

48. CLEANING – NON-FOOD CONTACT SURFACES

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving the cleanliness of non-food contact equipment, shelving, and cabinets.

Examples:

- Accumulated grease or food debris on the non-food contact surfaces of equipment, shelving, or cabinets
- Dirty fan guards or door gaskets in walk-in refrigerator
- Debris encrusted drawer used for the storage of utensils
- Dirty shelving in refrigeration unit with no direct food contact
- Accumulation of mold/mildew on the interior surfaces of the ice machine (ice shall be disposed)
- Fecal spotting/rodent droppings observed on shelving unit
- Accumulation of mold/mildew inside the soda gun holder

Exceptions:

- Violations related to the cleaning of lights/light shields shall be marked **ONLY** in subcategory #66 (Lighting/Light Shields)
- Violations related to the cleaning of hoods shall be marked in subcategory #63 (Hood – Not Clean/Disrepair/Missing Filters)

Sections 114115, 114175, 114257

Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. All food facilities, equipment and utensils shall be kept clean, fully operative and in good repair.

49. STORAGE

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations that involve the improper storage of utensils or equipment.

Examples:

- Clean pots/pans/multi-service dishes stored on the floor
- Easily moveable equipment/utensils stored inside/on top of hand wash sink
- Handle of approved scooping utensil submerged in/directly in contact with bulk foods requiring further processing
- Handle of ice scoop submerged in ice
- Storing knives in between equipment
- Cases of carry out containers stored on the floor or in an unapproved area
- Plates/cups stored under the 3 compartment sink
- Storing serving utensils in ice water, in sanitizing solution, or in standing water less than 135°F

Exceptions:

- Cast-off items within the facility shall be marked **ONLY** in subcategory #45 (Interior Premises/Linens/Living – Sleeping Quarters)
- Cast-off items outside the facility shall be marked **ONLY** in subcategory #71 (Exterior Premises)
- Non-working refrigeration unit used for the storage of non-food items shall be marked **ONLY** in subcategory #50 (Unapproved Type/Improper Use/Improper Installation)
- Clean linen stored with soiled linen or in any other unapproved manner shall be marked **ONLY** in subcategory #45 (Interior Premises/Linens/Living – Sleeping Quarters)

Sections 114178, 114179

Cleaned equipment and utensils, laundered linen, and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least 6 inches above the floor.

50. UNAPPROVED TYPE/IMPROPER USE/IMPROPER INSTALLATION (1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving the design/approval, operation/installation of equipment or utensils used in the serving, preparation, storage, transportation or display of food.

Examples:

- Clean linen used to cover food in storage
- Clean fabric implement used to cover ready-to-eat foods
- Milk crates being used as shelving
- Unsecured pressurized CO₂ tanks
- Wrapping utensil handles or equipment that is not in disrepair with string, tape, or soiled cloth
- Plastic bags being used as sink stoppers in 3-compartment sink
- Utensils are too large to fit in 3-compartment sink
- Using enamel/ceramic/stoneware pots or pans or lead glazed containers
- Using domestic / "household use only" utensils or equipment
- Re-using single-service food containers for food storage (e.g., soy sauce containers)
- Using a cup or bowl to dispense bulk food
- Unapproved use of portable propane burner
- Using a beverage-only refrigerator for PHF storage
- Lining shelves with unapproved materials (e.g., cardboard, plywood)
- New or replacement insect control device not designed to contain insects within the device
- After cleaning & sanitizing, equipment or utensils are dried with a cloth towel
- Plastic bag / towel used to cover food at the steam table
- Excessive silicone
- Unfinished wood surfaces
- Garden hose used to clean the inside of a mobile food facility
- Non-working refrigeration unit used for the storage of non- food items
- A hand wash sink which is located within 24 inches of a warewash sink is missing the required splash guard

Additional Violation:

- Acidic foods capable of leaching found in unapproved lead glazed utensils shall also be marked in subcategory #10 (Adulterated Food: Major) and the food shall be disposed

Exceptions:

- An insect control device installed above food and/or equipment shall be marked **ONLY** in subcategory #27 (Risk for Contamination)
- Foods adulterated by soiled linen or soiled fabric implements shall be marked **ONLY** in subcategory #16 (Cleaning/Sanitizing: Major) and the food(s) shall be disposed

NOTE: This item is marked when food, equipment, or utensils have been impounded.

Sections 114130-114133, 114153, 114301, 114327, 114393

All equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. All food-related equipment and utensils shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

51. WIPING CLOTHS (1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving wiping cloths (e.g., storage, sanitizing solution).

Examples:

- Storage of a wiping cloth in a bucket with excessively soiled solution
- The concentration of the sanitizer in the wiping cloth storage bucket is below the required levels
- Soiled wiping cloth stored on food preparation table
- Same sanitizer bucket is used for storage of wiping cloths used for raw foods of animal origin, and of wiping cloths used for other purposes

Additional Violation:

- A sponge or soiled wiping cloth used to wipe off food contact surfaces shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)

Exceptions:

- A soiled linen/soiled fabric implement observed in direct contact with food shall be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Clean linen/fabric implement used to cover food shall be marked in subcategory #50 (Unapproved Type/Improper Use/Improper Installation)
- A piece of cloth used to hold equipment in place shall **ONLY** be marked in subcategory #47 (Disrepair)

Section 114185

Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Cloths used for wiping food spills shall be dry, used for cleaning carry-out containers, and used only once, or if used repeatedly, held in a sanitizing solution of an approved concentration and used in a manner to prevent contamination. Wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution. Wiping cloths shall be free of food debris and visible soil.

52. CLEANING/SANITIZING – FOOD CONTACT SURFACES (MINOR) (1 point deduction)

This subcategory shall be marked **OUT** of compliance for improper concentration of sanitizer, inadequate ware washing solution temperature, inadequate sanitizer contact time, or for lack of a sanitizer test kit.

Examples:

- *During active manual ware washing*, the sanitizing solution is detectable but does not meet the required minimum level and can be readily adjusted at time of inspection
- *During active manual ware washing* the ware wash solution is measured between 90°F – 99°F
- The sanitizing test kit is missing or wrong type
- Failure to meet required sanitizer contact time
- Sanitizer for manual ware washing is unavailable but obtained at the end of inspection (no active ware washing at time of observation)
- Ware washing sink set up in improper order (e.g., *rinse, sanitize, wash*)
- Two compartment sink not limited to batch operations for cleaning and sanitizing
- Water temperature at a ware washing sink faucet measured between 110°F - 119°F and chemical sanitizer is used. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to a minimum of 120°F at the time of re-inspection, the permit shall be suspended.
- Accumulation of mold/mildew on the interior surfaces of the ice machine (ice shall be disposed)
- Accumulation of mold/mildew inside the soda gun/soda dispensing nozzles
- Observed employee dry utensils with a clean towel

Exceptions:

- When sanitizer is not available at the facility and the operator is unable to provide approved sanitizer by the end of the inspection, **ONLY** subcategory #16 (Cleaning/Sanitizing - Food-Contact Surfaces: Major) shall be marked
- Whenever subcategory #16 (Cleaning/Sanitizing - Food-Contact Surfaces: Major) is marked and minor cleaning/sanitizing violations (#52) are also observed, the minor cleaning/sanitizing violations shall **ONLY** be documented in subcategory #16
- Water temperature *throughout the facility* (inclusive of the ware washing sink) measured between 110°F - 119°F shall be marked **ONLY** in subcategory #62 (No Hot or No Warm Water: Minor)

Training Provided:

- If the operator/employee is not properly washing and sanitizing utensils, subcategory #87 shall be marked and training shall be provided

Sections 114099, 114107

Sanitization in the ware washing operation shall be accomplished in the final rinse by one of the following methods: 100 ppm (parts per million) available chlorine for 30 seconds; 25 ppm available iodine for 1 minute; 200 ppm quaternary ammonium for 1 minute; contact with hot water of at least 171°F for 30 seconds, or with any chemical sanitizer that meets the requirements of section 178.1010 of Title 21 of the Code of Federal Regulations. Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual ware washing.

53. THERMOMETER

(1 point deduction)

This subcategory shall be marked **OUT** of compliance due to violations involving refrigeration, probe, or ware washing thermometers.

Examples:

- Missing/non-functional/inaccurate thermometer in any refrigeration unit holding PHF
- Missing/non-functional/inaccurate/unapproved probe thermometer
- Probe thermometer not available for use at ware washing sink

Sections 114099, 114101, 114157, 114159

A temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. A thermometer shall be provided for each refrigeration unit and shall be located in the warmest part of the unit. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be readily available to the food handler.

WALLS / CEILINGS / FLOORS

54. DETERIORATION/UNAPPROVED MATERIALS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving walls, ceilings, and floors.

Examples:

- Missing base cove tiles, floor tiles or grout between tiles
- Unapproved floor material (carpet/vinyl tiles) installed in food/utensil/ware washing areas
- Damaged walls (holes/cracks/peeling paint/plaster/not smooth/loose FRP/metal flashing)
- Missing electrical outlet or light-switch cover
- Missing or unapproved type of ceiling panels
- Deteriorated floors/walls/ceilings
- Cardboard or unapproved floor boards used on floors
- Unapproved or missing floor surfaces on an unenclosed mobile food facility where cooking processes are conducted
- Less than a 74 inch ceiling height
- Less than 30 inches of aisle space

Exceptions:

- Open outer doors and/or an outer door with a gap greater than ¼" shall **ONLY** be marked in subcategory #59 (Open Door/Air Curtain/Not Fully Enclosed)
- Pass-thru windows that exceed size requirements shall **ONLY** be marked in subcategory #59 (Open Door/Air Curtain/Not Fully Enclosed)

Sections 114268, 114271, 114301, 114321, 114326

All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers. The walls / ceilings shall have durable, smooth, nonabsorbent, and easily cleanable surfaces. Ground or floor surfaces where cooking processes are conducted shall extend a minimum of five feet on all open sides. Mobile food facilities that are occupied during normal business operations shall have a clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space. Servicing areas at the commissary shall be provided with adequate protection.

55. NOT CLEAN

(1 point deduction)

This subcategory shall be marked **OUT** of compliance when walls/floors/ceilings are not clean.

Examples:

- Accumulated food debris, grease, mold, or dirt on floors, walls, and ceilings
- Make-up air vent, ceiling vent or ceiling fan accumulated with grease or dust
- Cockroach fecal spots, rodent droppings/rub marks/urine on floors, walls or ceilings

Exception:

- Dirty light shields shall **ONLY** be marked in subcategory #66 (Lighting/Light Shields)

Section 114257

All food facilities shall be kept clean and in good repair.

VERMIN

56. RODENTS (MINOR)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for rodent violations that do not pose an immediate risk to the public's health and safety.

Examples:

- Old rodent droppings with no evidence of active infestation
- Active rodent infestation observed **ONLY** at exterior refuse area

Additional Violations:

- If food is contaminated by old, dried rodent droppings, subcategory #10 (Adulterated Food: Major) shall also be marked and the food shall be disposed
- Food-contact surfaces that are contaminated by rodents shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Non-food contact surfaces that are contaminated by rodents shall also be marked in subcategory #48 (Cleaning – Non-Food Contact Surfaces)
- Structural or rodent-proofing violations shall also be marked in subcategory #54 (Deterioration/Unapproved Materials) or #59 (Open Door/Air Curtain/Not Fully Enclosed) as appropriate
- Floors/walls/ceilings contaminated by old rodent droppings shall also be marked in subcategory #55 (Not Clean)
- Rodents observed at the exterior refuse containers due to improper handling/storage of refuse shall also be marked in subcategory #70 (Refuse/Containers)

Exceptions:

- Whenever subcategory #13 (Rodents: Major) is marked, and minor rodent violations (#56) are also observed, the minor rodent violations shall **ONLY** be documented in subcategory #13
- A door that has a gap greater than 1/4" shall **ONLY** be marked in subcategory #59 (Open Door/Air Curtain/Not Fully Enclosed)

Section 114259

All food facilities shall be kept free of rodents (rats, mice).

57. COCKROACHES (MINOR)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for cockroach violations that do not pose an immediate risk to the public's health and safety.

Examples:

- One live cockroach observed with no other evidence of an infestation
- Dead cockroaches and/or fecal spots with no evidence of active infestation
- Active cockroach infestation observed **ONLY** at exterior refuse area

Additional Violations:

- If food is contaminated by cockroaches, subcategory #10 (Adulterated Food: Major) shall also be marked and the food shall be disposed
- Food-contact surfaces that are contaminated by cockroaches shall also be marked in subcategory #16 (Cleaning/Sanitizing: Major)
- Non-food contact surfaces that are contaminated by cockroaches shall also be marked in subcategory #48 (Cleaning – Non-Food Contact Surfaces)
- Structural violations shall also be marked in subcategory #54 (Deterioration/Unapproved Materials)
- Floors/walls/ceilings contaminated by fecal spots shall also be marked in subcategory #55 (Not Clean)
- Cockroaches observed at the exterior refuse containers due to improper handling/storage of refuse shall also be marked in subcategory #70 (Refuse/Containers)

Exception:

- Whenever subcategory #14 (Cockroaches: Major) is marked, and minor cockroach violations (#57) are also observed, the minor cockroach violations shall **ONLY** be documented in subcategory #14

Section 114259

All food facilities shall be kept free of cockroaches.

58. FLIES/OTHER INSECTS (MINOR)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for insect violations, other than cockroaches, that do not pose an imminent health hazard to the public's health and safety.

Examples:

- Flies in a pre-packaged food facility
- Gnats in the ware washing area
- Ants found on the floor
- Active fly infestation observed **ONLY** at exterior refuse area

Additional Violation:

- Flies observed at the exterior refuse containers due to improper handling/storage of refuse shall also be marked in subcategory #70 (refuse/containers)

Exceptions:

- Food infesting insects (e.g., fruit flies, moths, beetles) found in food shall be marked **ONLY** in subcategory #37 (Adulterated Food: Minor)
- Whenever subcategory #15 (Flies: Major) is marked, and minor flies/other insect violations (#58) are also observed, the minor flies/other insect violations shall **ONLY** be documented in subcategory #15

Section 114259

All food facilities shall be kept free of insects.

59. OPEN DOOR/AIR CURTAIN/NOT FULLY ENCLOSED

(1 point deduction)

This subcategory shall be marked **OUT** for violations involving the possible entrance of vermin, including rodents, and insects.

Examples:

- Open doors/pass-thru window left open
- Missing/torn window screens
- Pass-thru window exceeds size requirements
- Front door has a gap at the bottom greater than 1/4"
- Roll up metal door does not seal adequately (at sides or bottom)

Additional Violation:

- If rodents, flies, or birds are observed as a result of an open door or window, subcategory #13 (Rodents: Major), #15 (Flies: Major), #46 (Animals/Pets) or #58 (Flies/Other Insects: Minor) shall be marked, as appropriate

Sections 114259, 114266

All food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meet the minimum standards. A food facility shall at all times be constructed, equipped, maintained and operated as to prevent the entrance of vermin.

PLUMBING / FIXTURES / EQUIPMENT

60. SINKS/FIXTURES/SUPPLY LINES

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations that involve the conveyance of potable water to any sinks and fixtures that are leaking, not clean, in disrepair or unapproved.

Examples:

- Leaking faucet at the ware washing sink
- Dirty sinks/fixtures
- An unapproved or damaged sink that is fully operational
- Unapproved rubber hose used as a faucet extension
- Faucet unable to reach all compartments of the sink
- Cracked sink
- Deteriorated caulking at the wall and sink junction
- Automatic pre-mixing faucet does not stay on for the required minimum 15 seconds
- Hose used to clean floor mats is also used to supply water at wok stove faucet
- Leaking water supply line (e.g., inlet valves)
- Missing or dirty inside wash down hose
- Potable water tank is not accessible for servicing

- The potable water tank does not drain completely
- Potable water hose(s) or potable water tank(s) are not clean

Sections 114190, 114192, 114213, 114215, 114217, 114221, 114225, 114233, 114311, 114313

All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose.

61. DRAIN LINES/FLOOR SINKS/FLOOR DRAINS (1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving the disposal of liquid waste, including floor sinks or floor drains that are clogged but pose a low risk to the public's health and safety.

Examples:

- Refrigerator unit draining to a bucket/floor/pan/exterior ground surface
- Drain line without an air gap
- Slow drain (not overflowing)
- Unsecured flexible drain line used for discharge from refrigerator
- Drain line is leaking from any sink (e.g., janitorial sink, hand washing sink)
- Accumulation of mold or slime on drain lines
- Drip tray not connected to the waste tank
- Steam table draining to the waste tank

Additional Violation:

- A leaking evaporator pan or damaged equipment shall also be marked in subcategory #47 (Disrepair)

Sections 114190, 114193, 114197, 114213, 114240, 114301

All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. The waste tank shall have an air vent overflow. Wastewater tanks shall be of a capacity commensurate with the level of food handling activity. The wastewater tank shall be equipped with a shut-off valve. Equipment in which spillage is likely to occur shall have a drip tray that drains into a waste tank.

62. NO HOT OR NO WARM WATER (MINOR) (1 point deduction)

This subcategory shall be marked **OUT** of compliance for low risk hot/warm water violations.

Examples:

- Water throughout the facility is measured between 110°F - 119°F. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to a minimum of 120°F at the time of re-inspection, the permit shall be suspended.
- Water temperature measured at a **critical** food preparation sink is between 110°F - 119°F or 90°F – 99°F at a **critical** hand wash sink. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to minimum of 120°F (food preparation sink) or 100°F (hand wash sink) at the time of re-inspection, the permit shall be suspended.
- Any of the **non critical sinks** do not meet the required minimum water temperatures (120°F for food preparation sinks or 100°F for hand wash sinks). An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to minimum of 120°F (food preparation sink) or 100°F (hand wash sink) at the time of re-inspection, the permit shall be suspended.
- No water or cold water at any **non critical** sink. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored to minimum of 120°F (food preparation sink) or 100°F (hand wash sink) at the time of re-inspection, the permit shall be suspended.
- Water temperature measured **>108°F** at a **non critical** hand washing sink where the temperature is not readily adjustable. An office hearing shall be issued for the next business day and the facility shall be re-inspected for compliance. If the water temperature has NOT been restored the permit shall be suspended.

shall be suspended.

Exceptions:

- No water/water measured <90°F at a **critical** hand wash sink shall be marked **ONLY** in subcategory #26 (Critical Sink/Fixture)
- No water/water measured <110°F at a **critical** food preparation sink shall be marked **ONLY** in subcategory #26 (Critical Sink/Fixture)
- Water temperature measures less than 110°F at the faucet of the *ware washing* sink shall be marked **ONLY** in subcategory #17 (Cleaning/Sanitizing: Major)
- No water/water measured <110°F *throughout the facility* shall be marked **ONLY** in subcategory #17 (No Water/No Hot Water: Major)
- Whenever violation subcategory #17 (No Water/No Hot Water: Major) is marked and minor water violations (#62) are also observed, the minor water violations shall **ONLY** be documented in subcategory #17

NOTE: To determine if a sink is a *non critical* sink, there must be at least one other sink available, within the area (e.g., restroom, food preparation area), which can be utilized for the same purpose. A food facility may provide only warm water if the water supply is used solely for hand washing as required by section 113953.

Sections 114190, 114192, 114195

An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. The water supply and hot water systems shall be able to meet the facility's peak demand.

VENTILATION / LIGHTING

63. HOOD – NOT CLEAN/DISREPAIR/MISSING FILTER(S)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations with the maintenance of a mechanical ventilation system over food equipment.

Examples:

- Hood filter(s) are missing or improperly installed
 - Hood (exterior/interior) has an accumulation of grease
 - Hood is not functioning properly (does not effectively remove smoke, odors, grease, etc.)
 - Hood and make-up air are not electronically interlocked
 - Make-up air vent is blocked
 - Mechanical ventilation at hood is not turned on as required
 - Grease collecting device at hood is missing
-

Section 114149

Exhaust hoods and filters shall be properly installed and maintained in accordance with the Uniform Mechanical Code.

64. HOOD – MISSING/INCORRECT TYPE/IMPROPER INSTALLATION

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for the improper use or absence of a hood, or improper hood type.

Examples:

- Grill/broiler is not fully under the canopy-type hood (no 6" overhang)
 - Gas rice cooker is not installed under a hood
 - Deep fryer installed under a Type II hood instead of a Type I hood
 - Steam table observed without adequate ventilation
-

NOTE: High velocity hood may not require 6" overhang.

Section 114149

Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease and heat; and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment.

65. VENTILATION – GENERAL

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations related to general ventilation requirements (excluding equipment).

Examples:

- Un-vented gas water heater (this will be referred to the Gas Co. immediately)

- Excessive heat build-up in the mobile food facility

NOTE: Issues concerning ventilation or reasonable condition of comfort for employees should be referred to the local Building Department.

Section 114149

All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch-activated exhaust fan, consistent with the requirements of local building codes.

66. LIGHTING/LIGHT SHIELDS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for inadequate lighting or lack of required shatterproof lights or light shields.

Examples:

- Burned-out light bulb
- Missing/damaged light shields in food preparation area, refrigerators/display cases
- Light shields with accumulated dust or dead insects
- Missing end caps
- Water inside the light shield

Exception:

- Use of deceptive lighting to misrepresent freshness of meat shall be marked **ONLY** in subcategory #33 (Labels/Misrepresented – Consumer Foods)

Section 114252

In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is non-prepackaged ready-to-eat food, clean equipment, utensils, and linen, or unwrapped single-use articles.

TOILETS / DRESSING ROOMS

67. TOILETS/TOILET ROOMS (MINOR)

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations concerning the toilet facilities.

Examples:

- No toilet tissue or missing toilet tissue dispenser
- Unclean toilet facilities

Exceptions:

- No functional toilets shall be marked **ONLY** in subcategory #9 (Toilets: Major) **(CLOSURE)**; subcategory #98 shall also be marked
- Whenever violation subcategory #9 (Toilets: Major) is marked, and minor toilet/toilet room violations (#67) are also observed, the minor toilet/toilet room violations shall **ONLY** be documented in subcategory #9

Sections 114250, 114276

Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances.

68. DRESSING ROOM/PERSONAL ITEMS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations pertaining to dressing rooms, dressing areas, or storage of personal items.

Examples:

- An employee's beverage container is placed directly on a food contact surface
- Personal items (e.g., jacket, purse, keys, cell phone, medicines, radio/TV) stored in the food preparation/storage area

Exception:

- Violations relating to storage of work apparel shall be marked **ONLY** in violation subcategory #45 (Interior Premises/Linens/Living – Sleeping Quarters)

Section 114256

A separate room, or designated area with lockers shall be provided for employees to change and store their clothing and personal effects. It is to be located so that food, equipment, linen, and single-use articles are protected from contamination. No employee shall store clothing or personal effects in any other area on the premises.

JANITORIAL / REFUSE / PREMISES

69. JANITORIAL – STORAGE & CONDITIONS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving the storage and condition of janitorial supplies and equipment.

Examples:

- Storage of mops/brooms in food preparation area
- No designated room, area or cabinet separated from any food preparation/storage area for the storage of cleaning equipment and supplies

Sections 114279-114282

A separate area away from food shall be provided for the storage of cleaning equipment and supplies.

70. REFUSE/CONTAINERS

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving interior and exterior garbage and rubbish storage containers.

Examples:

- Exterior refuse container lids propped open or missing
- Exterior/customer area refuse container encrusted with waste
- Lack of adequate refuse containers/inadequate refuse pick up resulting in overflowing trash
- Cardboard box used as a refuse receptacle
- Area surrounding exterior refuse container is littered with trash
- Improper handling/storage of trash at exterior refuse area resulting in vermin (rodent, cockroach, fly) infestation **ONLY** at exterior of premises

Sections 114244, 114245, 114326

All food waste and rubbish containing food waste shall be kept in leak proof and rodent proof containers and shall be covered at all times. All food waste and rubbish shall be removed and disposed of as frequently as necessary to prevent a sanitation problem. Adequate facilities shall be provided for the handling and disposal of garbage and refuse.

71. EXTERIOR PREMISES

(1 point deduction)

This subcategory shall be marked **OUT** of compliance for violations involving the cleanliness and accumulation of cast-off and litter at the exterior of the building.

Examples:

- Trash observed at exterior (e.g., parking area, loading dock, receiving area)
- Cast-off/non-functional equipment stored at the exterior of the facility
- Washing floor mats at the exterior of the facility

Exception:

- Violations involving the exterior trash containers/refuse area shall be marked **ONLY** in subcategory #70 (Refuse/Containers)

NOTE: Cardboard boxes stored at the exterior premises for recycling may be stored at the exterior premises without being in a covered receptacle as long as it does not create a rodent harborage problem.

Section 114257, 114317

The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. The exterior of the mobile food facility and the surrounding area shall be maintained in a sanitary condition.

SECTION IV

SIGNS & PERMITS

72. PUBLIC HEALTH PERMIT

This subcategory shall be marked if the facility lacks and/or fails to post in a conspicuous location, a current Public Health Permit (PHP). This subcategory shall also be marked if the Business Code listed on the PHP is not consistent with the food facility's current operation. A facility operating without a PHP is subject to immediate closure.

Any person conducting business as a food facility within Los Angeles County shall procure a public health permit. (114381, LA County Code – Title 8, 8.04.560)

73. INSPECTION REPORT

This subcategory shall be marked if a copy of the most recent routine inspection report is not maintained at the food facility or made available upon request.

A copy of the most recent health inspection report shall be maintained at the facility and made available upon request. (113725)

74. GRADE/SCORE

This subcategory shall be marked if the facility has not properly posted the grade/score card as required by Ordinance #2010-0045. This shall **NOT** be marked if the city has not adopted the ordinance.

In those cities that have adopted County Ordinance #2010-0045), the EHS shall post the letter grade card clearly visible to the general public. It shall remain valid until the county health officer completes the next routine inspection. (LA County Code – Title 8, 8.04.752, 8.04.755)

75. PUBLIC NOTICE

This subcategory shall be marked if a public notice is not posted at the food facility.

The food facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review. (113725)

76. MISSING INVOICE COPIES

This subcategory shall be marked if the facility does not have invoice copies to verify source of food products.

Copies of invoices verifying approved source of food products will be made available to the EHS upon request. (114021, 114029, Title 17 CCR)

77. COUNTY BUSINESS LICENSE (UNINCORPORATED AREAS)

This subcategory shall be marked **ONLY** when the County Business License is not available or posted. A referral shall be made to the County Business License department. When a City Business License is not available or posted, a referral shall be made to the appropriate department, but this subcategory shall not be marked.

A County Business License shall be posted in the unincorporated areas of the County. (LA County Code)

78. SIGNS – HAND WASHING/NO SMOKING/RESTROOM

This subcategory shall be marked if the required signs are not posted (e.g. hand washing, no smoking, restroom). Please contact your local inspection office/program regarding the availability of signs.

(a) Hand washing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953); (b) No smoking signs shall be posted in food preparation, storage, and ware washing areas (113978); (c) Any food facility constructed before 01/01/04 that provides space for on-site consumption of food and does not have toilet facilities for public use, shall post a sign stating that toilet facilities are not provided. (114276)

79. VENDING MACHINE – NAME/ADDRESS/PHONE NUMBER

This subcategory shall be marked for vending machines that do not have owners name, address, and telephone number posted (Food and Milk Program).

Each vending machine shall have a sign posted in a prominent place, indicating the owner's name, address, and telephone number. (114145)

80. VENDING MACHINE – RECORD OF CLEANING

This subcategory shall be marked if a cleaning and sanitizing record is not provided and current for at least the last 30 days (Food and Milk Program).

A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)

81. NO CONSTRUCTION PLANS SUBMITTED

This subcategory shall be marked if construction/remodel plans were not approved by the Department prior to construction/remodel of the food facility.

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

82. SPECIALIZED PROCESS

This subcategory shall be marked **OUT** if a facility uses Reduced Oxygen Packaging for potentially hazardous foods and **does not** have an approved HACCP plan.

This subcategory shall not be marked COS without prior Department approval.

Food facilities that prepare or process foods using reduced-oxygen packaging or any configuration that creates anaerobic conditions; or partially cooked food sealed food in any container must meet the defined criteria for this specialized process. (114057)

83. PERSON-IN-CHARGE (PIC)

This subcategory shall be marked **OUT** if there is no individual present at the food facility responsible for the operation.

A person in charge shall be present at the food facility during all hours of operation. (113945)

84. DEMONSTRATION OF KNOWLEDGE

This subcategory shall be marked **OUT** if a food employee is unable to demonstrate food safety knowledge, practices, and principles as it pertains to the tasks being performed.

This subcategory shall be marked N/A when the facility does not handle open foods

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

85. HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN

This subcategory shall be marked **OUT** if a food facility is utilizing a HACCP plan and is unable to provide required documentation.

This subcategory shall not be marked COS without prior Department approval.

Food facilities may engage in the following activities only pursuant to an HACCP plan: acidification, reduced-oxygen packaging, preserving by smoking, curing, brewing alcoholic beverages, custom processing animals for personal use, and other activities approved by the Department. (114419)

86. VARIANCE DOCUMENTATION

This subcategory shall be marked **OUT** when the facility is not able to provide variance documentation to support the use of alternative practices or procedures.

This subcategory shall not be marked COS without prior Department approval.

A written document, signed by the State Department of Public Health, approving a deviation from standard health code requirements set forth in Section 113936 shall be maintained at the food facility. (114417)

SECTION V

TRAINING PROVIDED

The Environmental Health Specialist (EHS) is required to provide training under the following circumstances:

- A violation was observed in any of the specified subcategories, and as a result training was provided
- A complaint was investigated that alleges a violation of any of the specified subcategories
- An employee demonstrated a lack of understanding related to a proper procedure for the tasks being performed
- The EHS asked employee about a procedure required by law and the procedure was incorrectly explained
- The EHS asked the Person-in-Charge to explain a food safety procedure and the explanation was incorrect

87. SANITIZATION – FOOD-CONTACT-SURFACES

88. HAND WASHING – EMPLOYEE

89. DELIVERY – PROPER INSPECTION OF FOOD

90. COOKING TEMPERATURES

91. COOLING METHODS

92. HOLDING TEMPERATURES

93. THAWING/THAWING METHODS

94. REHEATING

95. REFRIGERATION MAINTENANCE

BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR

96. FOOD FACILITY INFORMATION PACKET

This packet shall be issued to the operator of every food facility upon completion of the first routine inspection of each fiscal year and upon a change in ownership. The date of the Information Packet cover page shall be noted in this section.

97. SUMMARY OF ADVISORY BULLETINS

The Advisory Bulletins (the card stock in the VOIR) shall be issued at the completion of each routine inspection. Additional Advisory Bulletins shall be issued as they become available.

CLOSURE / ADMINISTRATIVE ACTION

98. SUSPENSION OF PUBLIC HEALTH PERMIT

This subcategory shall be marked when a Public Health Permit is suspended.

99. ADMINISTRATIVE REVIEW/OFFICE HEARING

This subcategory shall be marked when an administrative review/office hearing has been scheduled.

100. REFERRAL- PLAN CHECK

This subcategory shall be marked when the EHS refers the food facility to the Plan Check Program.

101. REFERRAL - OTHER AGENCY OR DEPARTMENT

This subcategory shall be marked when the EHS makes a referral to an outside agency or department, (e.g., Building and Safety, Cal OSHA, etc.)

FOOD PREPARATION - STATUS

102. NO FOOD PREPARATION OBSERVED AT TIME OF INSPECTION

This subcategory shall be marked when the EHS observes no food preparation at the time of inspection.

103. NO POTENTIALLY HAZARDOUS FOODS

This subcategory shall be marked when the facility does not prepare or handle any type of potentially hazardous foods on the premises.

MISCELLANEOUS

104. LETTER GRADE/SCORE CARD – REPLACEMENT

This subcategory shall be marked at each inspection to verify the EHS checked the condition of the posted letter grade/score card. The letter grade/score card shall be replaced by the EHS when damaged or deteriorated.

105. PUBLIC NOTICE – REPLACEMENT

This subcategory shall be marked at each inspection to verify the EHS checked the condition of the posted public notice. The public notice sign shall be replaced by the EHS when damaged or deteriorated.

- 106. OTHER: THIS SUBCATEGORY SHALL BE MARKED TO INDICATE THE FOOD FACILITY HAS NOT COMPLIED WITH INFORMATION DISCLOSURE AS SPECIFIED IN SECTION 114094. THE NOTATION SHALL BE AS FOLLOWS, "NUTRITIONAL/CALORIC INFORMATION NOT PROVIDED".**
- 107. OTHER: THIS SUBCATEGORY SHALL BE MARKED UNTIL DECEMBER 31, 2010 TO INDICATE OIL, SHORTENING, OR MARGARINE CONTAINING ARTIFICIAL TRANS-FAT OF 0.5 GRAMS/SERVING OR MORE WAS OBSERVED BEING USED IN SPREADS OR FOR FRYING IN THE FOOD FACILITY. THE NOTATION SHALL BE AS FOLLOWS, "ARTIFICIAL TRANS-FAT USE".**
- OTHER: THIS SUBCATEGORY SHALL BE MARKED FOR FAILURE MAINTAIN NUTRITIONAL FACTS LABELS AS REQUIRED. THE NOTATION SHALL BE AS FOLLOWS, "TRANS-FAT LABELING".**

VOLUNTARY FOOD DISPOSAL

This section shall be used to document the type and amount of food that was condemned by the EHS or voluntarily disposed.

108. VOLUNTARY FOOD DISPOSAL

The total amount of food in pounds that was condemned or voluntarily disposed shall be entered in this box.

SAFETY / OTHER

109. FIRE EXTINGUISHER – MISSING / NOT CHARGED

This subcategory shall be marked when a 10 BC fire extinguisher is missing or not charged. (114323)

110. FIRST AID KIT – MISSING

This subcategory shall be marked when the first-aid kit is not provided and located in a convenient area in an enclosed case. (114323)

111. LATCH MISSING – STEAM TABLE / DEEP FRYER

This subcategory shall be marked when the coffee urn, deep fat fryer, steam table, and similar equipment are not equipped with a positive closing lid and a secure latch mechanism. (114323)

112. UTENSIL DRAWER – MISSING

This subcategory shall be marked when utensils are not stored so as to prevent their being thrown about in the event of a sudden stop, collision, or overturn. (114323)

113. EMERGENCY EXIT – OBSTRUCTED

This subcategory shall be marked if there is no properly labeled, sized, and appropriately located second exit in an occupied mobile food facility. (114323)

114. IDENTIFICATION

This subcategory shall be marked if the mobile food facility is not properly identified with the business name, name of the operator, city, state, zip code, and name of the permit holder. (114299)

115. UL APPROVED GAS SYSTEM

This subcategory shall be marked when an unenclosed mobile food facility does not have an approval sticker which indicates that the gas-fired appliances meet applicable ANSI standards. (114301)

116. COMMISSARY USE

This subcategory shall be marked if the mobile food facility/mobile support unit is not cleaned or serviced daily, and is not stored at or within a commissary or other location approved by the enforcement agency. (114295, 114297)

117. CERTIFICATION STICKER

This subcategory shall be marked when the mobile food facility has not been certified. (114294, 114380)

118. HCD – HOUSING & COMMUNITY DEVELOPMENT

This subcategory shall be marked if the enclosed mobile food facility does not have the required insignia issued by the Department of Housing and Community Development. (114294)

119. POWER SOURCE

This subcategory shall be marked if there is insufficient electrical power to operate all required equipment in the mobile food facility. This subcategory shall be marked if the compressor is not an integral part of food equipment, or is not in an enclosure which is completely separated from the food preparation area. This subcategory shall be marked when there is insufficient number of electrical outlets in the commissary. (114182, 114322, 114326)

120. OTHER – INSULATION

This subcategory shall be marked if the gas-fired appliances are not properly insulated in a manner that will prevent excessive heat buildup and injury. (114323)

121. OTHER – WRITTEN OPERATIONAL PROCEDURES

This subcategory shall be marked if an unenclosed mobile food facility handling non-prepackaged food does not have an available written operational procedure for food handling and cleaning/sanitizing of food contact surfaces and utensils. (114303)

For clarification on the inspection criteria and or for additional information, please contact the Vehicle Inspection Program at 5050 Commerce Drive, Baldwin Park, CA 91706 or at (626)-430-5500.

TRY A SELF-INSPECTION

The following Self-Inspection Report is provided for the food facility operator in performing periodic reviews of their facility to assist them in maintaining the highest standards of sanitation. It follows the exact Food Official Inspection Report that the EHS uses at each visit. The food facility operator / manager is encouraged to assess his / her facility on a regular basis. Three copies of the Self-Inspection are provided to be cut out, copied, and re-used. Following this Guide book...

What would the grade be if an inspection were conducted today?

SELF INSPECTION REPORT

COUNTY OF LOS ANGELES ❖ DEPARTMENT OF PUBLIC HEALTH ❖ ENVIRONMENTAL HEALTH

OUT=Out of Compliance					
SECTION I					POINTS
(POINT VALUE – 6 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION I – MAXIMUM POINTS DEDUCTIBLE = 36)					
OUT		FOOD TEMPERATURES	OUT		FOOD
		1. Holding of PHF - Multiple Servings (Major)			10. Adulterated Food (Major)
		2. Holding of Unpasteurized Pooled Eggs			11. Highly Susceptible Populations
		3. Cooking			12. Unapproved Source - PHF (Major)
		4. Reheating (Major)	OUT		VERMIN
		5. Cooling (Major)			13. Rodents (Major)
OUT		EMPLOYEE HEALTH			14. Cockroaches (Major)
		6. Disease Transmission – Carrier / Wound (Major)			15. Flies (Major)
		7. Hand washing (Major)	OUT		WATER / SANITIZATION
OUT		SEWAGE			16. Cleaning / Sanitizing – Food Contact Surfaces (Major)
		8. Sewage Disposal System (Major)			17. No Water / No Hot Water – Food Preparation Facility (Major)
		9. Toilets (Major)			
SECTION II					POINTS
(POINT VALUE – 4 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION II – MAXIMUM POINTS DEDUCTIBLE = 28)					
OUT		FOOD TEMPERATURES	OUT		FOOD
		18. Holding of PHF – Multiple Servings (Minor)			27. Risk For Contamination
		19. Holding of PHF – A Single Serving (Minor)			28. Unapproved Source – Non-PHF (Minor)
		20. Holding of unpasteurized Raw Shell Eggs			29. Reused / Re-served
		21. Cooling/Reheating – Improper Method (Minor)	OUT		OPERATIONS
OUT		FOOD STORAGE			30. Hazardous Materials / Chemicals (Major)
		22. Improperly Covered / Labeled / Elevated			31. Employee Practices (Minor)
		23. Raw/Ready to Eat Food – Exposed to Possible Cross Contamination	OUT		CONSUMER PROTECTION
		24. Food Not Protected From Consumer			32. Gulf Coast Oyster Warning Signs
OUT		PLUMBING / FIXTURES			33. Labels / Misrepresented – Consumer Foods
		25. Backflow / Back Siphonage			34. Disclosure Notification
		26. Critical Sink/Fixture (Hand washing / Janitorial / Food Preparation)	OUT		FOOD SAFETY CERTIFICATE
					35. Valid Food Safety Certification
SECTION III					POINTS
(POINT VALUE – 1 POINT VIOLATION FOR EACH SUBCATEGORY IN SECTION III – MAXIMUM POINTS DEDUCTIBLE = 36)					
OUT		FOOD / METHODS	OUT		VERMIN
		36. Thawing			56. Rodents (Minor)
		37. Adulterated Food (Minor)			57. Cockroaches (Minor)
		38. Improper Inspection at Delivery / Transportation			58. Flies/Other Insects (Minor)
OUT		OPERATIONS			59. Open Door / Air Curtain / Not Fully Enclosed
		39. Customer Self-Service Utensils	OUT		PLUMBING / FIXTURES / EQUIPMENT
		40. Hand washing (Minor)			60. Sinks / Fixtures / Supply Line
		41. Hair Restraints / Outer Garments / Nails / Rings			61. Drain Lines / Floor Sinks / Floor Drains
		42. Shellfish Tags / Labels			62. No Hot or No Warm Water (Minor)
		43. Hazardous Materials / Chemicals (Minor)			63. Hood – Not Clean / Disrepair / Missing Filters
		44. Spoils Area	OUT		64. Hood – Missing / Incorrect Type / Improper Installation
		45. Interior Premises / Linen / Living – Sleeping Quarters			65. Ventilation – General
		46. Animal / Pets			66. Lighting / Light Shields
OUT		UTENSILS / EQUIPMENT / SHELIVING / CABINETS			TOILETS / DRESSING ROOMS
		47. Disrepair			67. Toilets / Toilet Rooms (Minor)
		48. Cleaning – Non-Food Contact Surfaces			68. Dressing Room / Personal Items
		49. Storage	OUT		REFUSE / PREMISES / JANITORIAL
		50. Unapproved Type / Improper Use / Improper Installation			69. Janitorial – Storage & Conditions
		51. Wiping Cloths – Not Clean / Inadequate Sanitizer / Storage			70. Refuse / Containers
		52. Cleaning / Sanitizing – Food Contact Surfaces (Minor)			71. Exterior Premises
		53. Thermometer	OUT		
OUT		WALLS / CEILINGS / FLOORS			
		54. Deterioration / Unapproved Materials			
		55. Not Clean			

SELF INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH ♦ ENVIRONMENTAL HEALTH

OUT=Out of Compliance					
SECTION I					POINTS
(POINT VALUE – 6 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION I – MAXIMUM POINTS DEDUCTIBLE = 36)					
OUT		FOOD TEMPERATURES	OUT		FOOD
		1. Holding of PHF - Multiple Servings (Major)			10. Adulterated Food (Major)
		2. Holding of Unpasteurized Pooled Eggs			11. Highly Susceptible Populations
		3. Cooking			12. Unapproved Source - PHF (Major)
		4. Reheating (Major)	OUT		VERMIN
		5. Cooling (Major)			13. Rodents (Major)
OUT		EMPLOYEE HEALTH			14. Cockroaches (Major)
		6. Disease Transmission – Carrier / Wound (Major)			15. Flies (Major)
		7. Hand washing (Major)	OUT		WATER / SANITIZATION
OUT		SEWAGE			16. Cleaning / Sanitizing – Food Contact Surfaces (Major)
		8. Sewage Disposal System (Major)			17. No Water / No Hot Water – Food Preparation Facility (Major)
		9. Toilets (Major)			
SECTION II					POINTS
(POINT VALUE – 4 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION II – MAXIMUM POINTS DEDUCTIBLE = 28)					
OUT		FOOD TEMPERATURES	OUT		FOOD
		18. Holding of PHF – Multiple Servings (Minor)			27. Risk For Contamination
		19. Holding of PHF – A Single Serving (Minor)			28. Unapproved Source – Non-PHF (Minor)
		20. Holding of unpasteurized Raw Shell Eggs			29. Reused / Re-served
		21. Cooling/Reheating – Improper Method (Minor)	OUT		OPERATIONS
OUT		FOOD STORAGE			30. Hazardous Materials / Chemicals (Major)
		22. Improperly Covered / Labeled / Elevated			31. Employee Practices (Minor)
		23. Raw/Ready to Eat Food – Exposed to Possible Cross Contamination	OUT		CONSUMER PROTECTION
		24. Food Not Protected From Consumer			32. Gulf Coast Oyster Warning Signs
OUT		PLUMBING / FIXTURES			33. Labels / Misrepresented – Consumer Foods
		25. Backflow / Back Siphonage			34. Disclosure Notification
		26. Critical Sink/Fixture (Hand washing / Janitorial / Food Preparation)	OUT		FOOD SAFETY CERTIFICATE
					35. Valid Food Safety Certification
SECTION III					POINTS
(POINT VALUE – 1 POINT VIOLATION FOR EACH SUBCATEGORY IN SECTION III – MAXIMUM POINTS DEDUCTIBLE = 36)					
OUT		FOOD / METHODS	OUT		VERMIN
		36. Thawing			56. Rodents (Minor)
		37. Adulterated Food (Minor)			57. Cockroaches (Minor)
		38. Improper Inspection at Delivery / Transportation			58. Flies/Other Insects (Minor)
OUT		OPERATIONS			59. Open Door / Air Curtain / Not Fully Enclosed
		39. Customer Self-Service Utensils	OUT		PLUMBING / FIXTURES / EQUIPMENT
		40. Hand washing (Minor)			60. Sinks / Fixtures / Supply Line
		41. Hair Restraints / Outer Garments / Nails / Rings			61. Drain Lines / Floor Sinks / Floor Drains
		42. Shellfish Tags / Labels			62. No Hot or No Warm Water (Minor)
		43. Hazardous Materials / Chemicals (Minor)			
		44. Spoils Area			VENTILATION / LIGHTING
		45. Interior Premises / Linen / Living – Sleeping Quarters	OUT		63. Hood – Not Clean / Disrepair / Missing Filters
		46. Animal / Pets			64. Hood – Missing / Incorrect Type / Improper Installation
OUT		UTENSILS / EQUIPMENT / SHELVEING / CABINETS			65. Ventilation – General
		47. Disrepair			66. Lighting / Light Shields
		48. Cleaning – Non-Food Contact Surfaces			
		49. Storage	OUT		TOILETS / DRESSING ROOMS
		50. Unapproved Type / Improper Use / Improper Installation			67. Toilets / Toilet Rooms (Minor)
		51. Wiping Cloths – Not Clean / Inadequate Sanitizer / Storage			68. Dressing Room / Personal Items
		52. Cleaning / Sanitizing – Food Contact Surfaces (Minor)			
		53. Thermometer	OUT		REFUSE / PREMISES / JANITORIAL
OUT		WALLS / CEILINGS / FLOORS			69. Janitorial – Storage & Conditions
		54. Deterioration / Unapproved Materials			70. Refuse / Containers
		55. Not Clean			71. Exterior Premises

SELF INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH ♦ ENVIRONMENTAL HEALTH

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		3. Cooking			12. Unapproved Source - PHF (Major)
		4. Reheating (Major)	OUT		VERMIN
		5. Cooling (Major)			13. Rodents (Major)
OUT		EMPLOYEE HEALTH			14. Cockroaches (Major)
		6. Disease Transmission – Carrier / Wound (Major)			15. Flies (Major)
		7. Hand washing (Major)	OUT		WATER / SANITIZATION
OUT		SEWAGE			16. Cleaning / Sanitizing – Food Contact Surfaces (Major)
		8. Sewage Disposal System (Major)			17. No Water / No Hot Water – Food Preparation Facility (Major)
		9. Toilets (Major)			
SECTION II					POINTS
(POINT VALUE – 4 POINTS FOR VIOLATIONS IN EACH CATEGORY IN SECTION II – MAXIMUM POINTS DEDUCTIBLE = 28)					
OUT		FOOD TEMPERATURES	OUT		FOOD
		18. Holding of PHF – Multiple Servings (Minor)			27. Risk For Contamination
		19. Holding of PHF – A Single Serving (Minor)			28. Unapproved Source – Non-PHF (Minor)
		20. Holding of unpasteurized Raw Shell Eggs			29. Reused / Re-served
		21. Cooling/Reheating – Improper Method (Minor)	OUT		OPERATIONS
OUT		FOOD STORAGE			30. Hazardous Materials / Chemicals (Major)
		22. Improperly Covered / Labeled / Elevated			31. Employee Practices (Minor)
		23. Raw/Ready to Eat Food – Exposed to Possible Cross Contamination	OUT		CONSUMER PROTECTION
		24. Food Not Protected From Consumer			32. Gulf Coast Oyster Warning Signs
OUT		PLUMBING / FIXTURES			33. Labels / Misrepresented – Consumer Foods
		25. Backflow / Back Siphonage			34. Disclosure Notification
		26. Critical Sink/Fixture (Hand washing / Janitorial / Food Preparation)	OUT		FOOD SAFETY CERTIFICATE
					35. Valid Food Safety Certification
SECTION III					POINTS
(POINT VALUE – 1 POINT VIOLATION FOR EACH SUBCATEGORY IN SECTION III – MAXIMUM POINTS DEDUCTIBLE = 36)					
OUT		FOOD / METHODS	OUT		VERMIN
		36. Thawing			56. Rodents (Minor)
		37. Adulterated Food (Minor)			57. Cockroaches (Minor)
		38. Improper Inspection at Delivery / Transportation			58. Flies/Other Insects (Minor)
OUT		OPERATIONS			59. Open Door / Air Curtain / Not Fully Enclosed
		39. Customer Self-Service Utensils	OUT		PLUMBING / FIXTURES / EQUIPMENT
		40. Hand washing (Minor)			60. Sinks / Fixtures / Supply Line
		41. Hair Restraints / Outer Garments / Nails / Rings			61. Drain Lines / Floor Sinks / Floor Drains
		42. Shellfish Tags / Labels			62. No Hot or No Warm Water (Minor)
		43. Hazardous Materials / Chemicals (Minor)			
		44. Spoils Area			VENTILATION / LIGHTING
		45. Interior Premises / Linen / Living – Sleeping Quarters	OUT		63. Hood – Not Clean / Disrepair / Missing Filters
		46. Animal / Pets			64. Hood – Missing / Incorrect Type / Improper Installation
OUT		UTENSILS / EQUIPMENT / SHELVING / CABINETS			65. Ventilation – General
		47. Disrepair			66. Lighting / Light Shields
		48. Cleaning – Non-Food Contact Surfaces			
		49. Storage	OUT		TOILETS / DRESSING ROOMS
		50. Unapproved Type / Improper Use / Improper Installation			67. Toilets / Toilet Rooms (Minor)
		51. Wiping Cloths – Not Clean / Inadequate Sanitizer / Storage			68. Dressing Room / Personal Items
		52. Cleaning / Sanitizing – Food Contact Surfaces (Minor)			
		53. Thermometer	OUT		REFUSE / PREMISES / JANITORIAL
OUT		WALLS / CEILINGS / FLOORS			69. Janitorial – Storage & Conditions
		54. Deterioration / Unapproved Materials			70. Refuse / Containers
		55. Not Clean			71. Exterior Premises

ENVIRONMENTAL HEALTH – DEPARTMENT POLICIES

The following information is provided regarding the procedures that the EHS must follow, based on regulations: Posting Requirements (Grade/Score cards, Public Notice, Notice of Closure); Availability of Inspection Reports; Owner-Initiated Inspection (OII); Food Safety Certification; Certificate of Excellence; Public Health Permit Suspensions; Compliance Assistance; and Environmental Health Complaint Hotline.

POSTING REQUIREMENTS

On January 16, 1998, the Los Angeles County Board of Supervisors adopted Ordinance #97-0071 requiring retail food establishments to post certain information, upon their city's adoption of the ordinance. Failure to post the required signs may result in suspension of the public health permit. **Those retail food facilities whose city has not adopted the ordinance will not be issued any signs.** If you would like to know if your city has adopted the ordinance, please contact the local Environmental Health Office.

Grade/Score cards

A grade (A, B, C) card will be issued to each facility at the end of a routine inspection. The grade issued will be based upon the score received on the Food Official Inspection Report (VOIR). The grading is as follows:

- “A” score of 90 - 100
- “B” score of 80 – 89
- “C” score of 70 – 79

A facility receiving a score less than seventy (70) will be issued a score card and not a grade card. The score card will indicate the actual score received.

The grade/score cards must remain posted until the next routine inspection, at which time a new grade/score card will be issued.

In the event that the grade/score card is stolen, you must notify the local Environmental Health Office. Replacements will be available at the District/Program Office within 24 hours from the date of the request.

All food facilities that have major violations are subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy twice within a twelve (12) month period are subject to closure and the filing of a court case.

Public Notice

A Public Notice is a sign which provides the address and phone number for the local Environmental Health Office. The sign also states: “THE MOST RECENT FOOD INSPECTION REPORT IS AVAILABLE HERE FOR REVIEW UPON REQUEST. ALL PUBLIC HEALTH QUESTIONS/CONCERNS REGARDING THIS FOOD FACILITY SHOULD BE DIRECTED TO THE LOCAL ENVIRONMENTAL HEALTH OFFICE.” This sign must remain posted at all times. (California Retail Food Code - Section 113725.1)

Notice of Closure

A Notice of Closure is a sign posted by the inspector after a food facility has been ordered closed. The sign is posted on the entrance of the facility and states the reasons for closure. The sign must remain posted until the facility is reopened by this department.

AVAILABILITY OF INSPECTION REPORTS

A copy of the most recent routine inspection report shall be maintained at the food facility and made available upon request. A food facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review by any interested party. (California Retail Food Code – Section 113725.1)

OWNER-INITIATED INSPECTION (OII)

The owner-initiated inspection gives you an opportunity to improve your food facility's grade or score and is allowed once in a twelve-month period. To have an owner-initiated inspection, the request shall be made within three business days following the routine inspection. If the facility's Public Health Permit was suspended, the request shall be made within three business days following the re-opening of the facility. The owner/operator shall pay the fee established in Los Angeles County Code, Title 8, within ten (10)

calendar days from the date of the original routine inspection at the Environmental Health District/Program Office. Upon confirmation that the inspection fee has been paid, the department shall conduct a new inspection of the facility within ten (10) calendar days of the date payment is made. To determine continued compliance with all applicable regulations, another unannounced routine inspection will be conducted within 30 - 60 days from the date of the OII.

FOOD SAFETY CERTIFICATION

The California Retail Food Code, Section 113947.3, requires each food facility that handles non-prepackaged potentially hazardous food to have an owner or employee who is certified in food safety. The certified person must be employed by the business, but need not be present at all times. In addition, this certified person may not satisfy the requirement for more than one facility. Certification must be renewed by passing an approved examination every five years. A food facility that commences operation, changes ownership, or no longer has a certified owner or employee pursuant to this Section shall have 60 days to comply with this requirement.

CERTIFICATE OF EXCELLENCE

The department has developed an industry recognition program to honor those retail food facilities that consistently exemplify high standards of food safety. The department issues Certificates of Excellence to those retail food facilities that have received three consecutive "A" ratings with no Section I violations or no repeat Section II violations on the Food Official Inspection Report. Section I violations are those violations that may pose an imminent health hazard to the public health and safety. Section I includes, but are not limited to, the following: Food Temperatures (MAJOR); Employee Health; Sewage; Food (Adulteration); Vermin; and Water/Sanitization. Section II violations include: Food Temperatures (MINOR); Food (Risk for Contamination); Food Storage; Operations; Plumbing/Fixtures; Consumer Protection; and Food Safety Certificate.

If you feel that you are eligible for a Certificate of Excellence based on the above criteria, contact the local Environmental Health Office to request a certificate. An Owner Initiated Inspection shall not be considered as one of the three consecutive "A" ratings. Food facilities located within those cities that have not adopted Ordinance #97-0071 do not qualify for the Certificate of Excellence.)

PUBLIC HEALTH PERMIT SUSPENSIONS

The California Retail Food Code, within the California Health and Safety Code, and the Los Angeles County Code, authorizes the department to immediately close a food facility, without a permit suspension hearing, if an *imminent health hazard* is found. *Imminent health hazard* is defined as a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that can cause food infection, food intoxication, disease transmission, vermin infestation, or a hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death. This may include, but is not limited to, rodent/cockroach infestation, unsafe food temperatures, sewage contamination, non-potable water supply or an employee who is a carrier of a communicable disease.

In addition, the department has the authority to conduct a permit suspension hearing with subsequent permit suspension for any major or repeated violations, interference in the performance of the duty of the enforcement officer, scoring below 70, or for a violation of any of the code sections.

COMPLIANCE ASSISTANCE

Assistance with compliance issues is headed by the Environmental Health Ombudsman. The office of the Ombudsman serves as a liaison between Environmental Health and the food service industry, and is supported by the Quality Assurance and Compliance Unit and the Consultation and Technical Services Unit.

The Quality Assurance and Compliance Unit's primary function is to assist industry with problems related to the issuance of grades or scores and/or the inspection process. This unit also ensures that the department is providing quality and consistent inspections throughout the county. For more information on the services provided, please call (626) 430-5300.

The Consultation and Technical Services Unit provides technical assistance to the food industry and educational outreach to the community at large. In addition, it maintains a presence at the local food industry associations. For more information on the services provided, please call (626) 430-5320.

ENVIRONMENTAL HEALTH COMPLAINT HOTLINE

The “hotline” is an additional tool that may be utilized by restaurant operators, workers or the general public to file complaints or to request answers to questions on inspection policies and procedures. A call to (888) 700-9995 will give you a recorded message asking you to leave your name, telephone number and the nature of your call. It will also let you know how to contact the operator for immediate service in case of an emergency. Environmental Health Specialists will monitor the calls every business day. Inspectors will investigate complaints and will contact the caller with the results. They will also answer questions from restaurant industry personnel about technical issues, regulations, policies and procedures.

For additional information regarding closures, grades/scores of all food facilities, plan check guidelines and many other specialized topics, please visit our website at:
www.publichealth.lacounty.gov/eh

APPENDIX A

GOVERNMENT AGENCIES WITH RESPONSIBILITY OVER FOOD

Food and Drug Administration (FDA)

The Department of Health and Human Services is responsible for the Food and Drug Administration (FDA). The FDA is the scientific regulatory agency with the responsibility for the safety of all foods except meat, poultry and commercially processed eggs, which are regulated by the United States Department of Agriculture (USDA), and alcoholic beverages containing 7 percent or more alcohol, which are regulated by the Treasury Department's Bureau of Alcohol, Tobacco and Firearms.

United States Department of Agriculture (USDA)

The USDA concentrates on food safety, inspection of meat and poultry plants, nutrition labeling, microbiological monitoring, plant-operated control programs for residues and USDA food safety responsibilities, including meat and poultry inspection and animal production activities, are overseen by the Food Safety and Inspection Service (FSIS). The FSIS derives its authority from the Federal Meat Inspection Act, the Poultry Products Inspection Act, and other laws. These laws are directed at ensuring that meat and poultry products sold for human food are safe, wholesome and accurately labeled, whether produced inside or outside the United States. As a result of restructuring, the agency has increased its science-based orientation, and emphasizes priorities in compliance and labeling areas. FSIS is divided into major program areas, each with a Deputy Administrator.

California Department of Alcoholic Beverage Control

The Department of Alcoholic Beverage Control (ABC) is responsible for administering the provisions of the Alcoholic Beverage Control Act in a manner that protects the health, safety, welfare, and economic well-being of the people of the state. The workload is divided into three elements: administration, licensing, and compliance. There is a Northern division, a Southern division, and twenty four field offices.

California Department of Health Services; Food and Drug Branch (FDB)

The Department of Health Services Food and Drug Branch (FDB) is responsible for assuring that foods, drugs, medical devices, cosmetics, and other consumer products are safe and are not adulterated, misbranded or falsely advertised and that drugs and medical devices are effective.

California Department of Food & Agriculture (CDFA)

The California Department of Food & Agriculture (CDFA) is the enforcement agency that operates under a Federal-State Cooperative Agreement with USDA, which authorizes CDFA inspectors to use federal grade standards for enforcement procedures. The CDFA is responsible for a variety of programs and services throughout the state.

California Department of Fish and Game

The Department of Fish and Game is responsible for protecting, maintaining, restoring, and improving fish and wildlife resources and habitats in conjunction with the development and use of the state's lands and waters. Procedural regulations are prescribed by the Director of the California Department of Fish and Game, the California Fish and Game Commission, and the California Wildlife Conservation Board, under authority granted in Public Resources Code Sections 21000 through 21176 [California Environmental Quality Act of 1970-Div.13 (CEQA)] and the California Administrative Code Sections 15000 through 15203.

Los Angeles County Agricultural Commissioner

The Agricultural Commissioner is the local enforcement agent for CDFA and the Department of Pesticide Regulation (DPR). Commissioners manage programs and agricultural enforcement activities as mandated by the California Food and Agricultural Code and serve as Sealer of Weights and Measures by administering and enforcing the Business and Professions Code.

Los Angeles County Communicable Disease Control

The Department of Acute Communicable Disease Control (ACD) is responsible for the control of acute communicable disease throughout Los Angeles County.